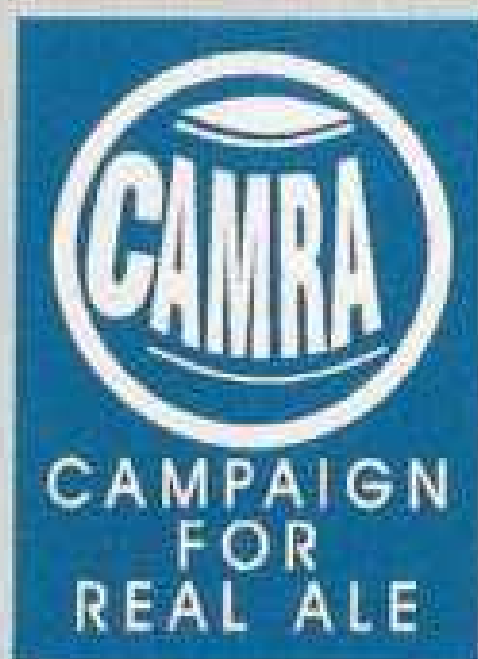


2003 NORWICH BEER FESTIVAL



PROGRAMME

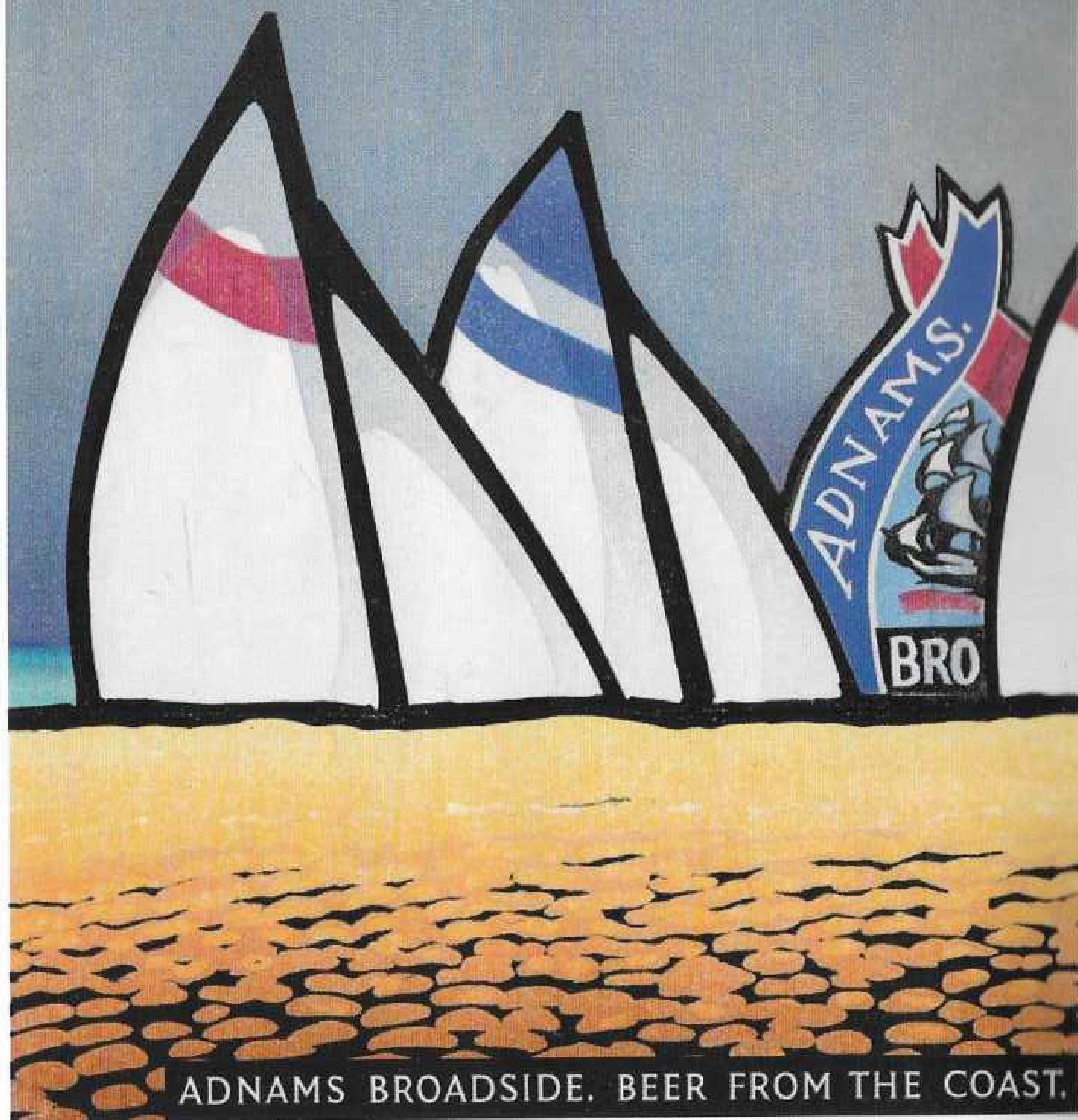


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The Programme

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**YOU NEED GLASSES AND TOKENS
BEFORE YOU CAN GET A DRINK
NO CASH OVER BARS**

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Norwich Beer Festival is organised entirely by
Norwich and Norfolk Branch of the Campaign for Real Ale,
part of the Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts.
All staff are unpaid volunteers, working to promote Real Ale.

St Andrew's & Blackfriars' Halls.

Take great care on steps and please don't sit in passageways or on the steps. St. Andrew's and Blackfriar's Halls makes a wonderful setting for the festival, please respect the building and its contents.



**INFORMATION ABOUT
CAMRA, MEMBERSHIP,
PRODUCTS AND STAFFING.**



**FACILITIES FOR DISABLED INCLUDE
LIFTS, RAMPS AND TOILETS.
ASK STAFF FOR ASSISTANCE**

**EMERGENCY
→ EXITS**



X - meeting point.

Please meet here rather than at the doorway causing congestion

Cloister

CIDER

MAIN
BAR

GLASSES
TOKENS

Stage

TOMBOLA
PUB GAMES

FOOD

NORFOLK
BAR

Blackfriars' Hall

We are asking everyone not to smoke
in Blackfriars' Hall.

St Andrew's Hall

START HERE

YOU NEED GLASSES AND TOKENS BEFORE YOU CAN GET A DRINK

On entering the Hall you will see a short queue on your left, and if you watch you will see people exchanging money for a glass and pieces of paper. This is the Glasses and Tokens area.

To get a drink you need a glass.

We have stocks of special 26th Norwich Beer Festival glasses. You pay a £2.50 deposit for each glass, pint or half pint. You can keep the glass as a Souvenir, or before you leave return to the area and hand in the glass for a refund, or to change it for a different size one. This is the glass you will use for drinking, so look after it, as unfortunately some people have been known to borrow them when left standing on the bar unattended. All glasses are line measure, ensuring you are served with a full pint.

To get beer into your glass you will need tokens.

All beer is sold at reasonable pub prices, but cannot be purchased with coins or notes. Tokens come in units of 10p, so £5 will buy you 50 tokens. Beer is priced in tokens as well as money, so when you order your tippie be ready to hand over the required number of tokens.

For example, a beer at £1.80 per pint would require 18 tokens to be handed over. Unused tokens can be cashed back before you leave. More tokens can be bought at any time. Staff are not allowed to take any cash over the bar, not even 10p because you are one token short. Should you wish to order a half pint of a beer costing £1.70 per pint you will be asked for nine tokens. Confused as to how many tokens to buy? Well you can buy any amount, but a good way to start is with a kit of glass and tokens, sufficient for 2 pints or so depending on the beer you buy, or a £10 kit should do many customers for the evening, with a few tokens to cash back in after. More tokens can be bought at any time.

Having got your glass and tokens move to the bar.

Here you will see displayed "gravity cards" with the names of beers on them. When you see the card of a beer you wish to sample, go to that area of the bar and ask our helpful staff to serve you. Hand over the required number of tokens. If there is no card displayed then that beer is not on sale at this point, and please don't ask staff to get beer from more than the next bay of stillage.

HOW TO FIND YOUR BEER, CIDER AND SOFT DRINKS

We have two halls, the cloisters and for the first time this year a marquee. Both halls have beer bars in them, and bottled beers and non alcoholic drinks are available in the marquee. The Blackfriars' Hall bar will have most of the Norfolk brews. St. Andrew's Hall houses all the other cask beers, arranged in approximately alphabetical order by brewery. At the start of the week we go anti-clockwise, A to Z, although this system breaks down during the week as the beers are restocked into vacant spaces. St. Andrews Hall also houses the Cider Bar, where ciders and perries are available. In the Marquee you will find a selection of our local breweries bottle conditioned beers. Also in the marquee are Belgian and other foreign bottled beers, to drink here. Soft drinks are also available in the Marquee. These include apple juices and botanically brewed soft drinks. Please see signs in this area for more details. Beers, ciders and perries available for sale will have a 'gravity card' displayed on them. When you see the gravity card for a drink you wish to buy, go to that area of the bar and ask our helpful volunteer staff to serve you. Hand over the required number of tokens - and there's your drink!

When a beer is on sale a "gravity card" will be displayed, either on the cask or placed on the stillage so that you can see the beer is available.

No gravity card means that a beer is not on sale in this area of the bar, so choose another to try.

A
"Gravity
Card"

BREWERY NAME	
BEER NAME	
Strength ABV - Alcohol by Volume	Price in money and tokens

Key to the "Gravity Card" and Beer List

Gravity cards are fixed to the end of casks on sale or onto the stillage for hand pumped beers. On the cards and in the beer list you will find the following information:-

The name of the producing brewery and in the beer list the county where the brewery is situated:

e.g.. ADNAMS, Suffolk,

The name of the beer, e.g. Extra

The alcohol by volume (ABV) of the beer, e.g. 4.4 This is the legal way of indicating the strength of a beer, saying how much alcohol there is in it.

In the beer list you will then find a description of the beers, these are a guide only. Please remember beers do change, and some brewers may keep a name but change a recipe. Others keep a recipe and change the name. Unfortunately sometimes this may result in a beer bearing no resemblance to the description. The cautions are there to help you! Not to act as a challenge for the foolhardy.

On the "gravity card" we have put the selling price and the equivalent number of tokens required. Staff are not allowed to take cash over the bar so make sure you have sufficient tokens before ordering a beer.

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WELCOME

Another year, another festival. I have been involved with the beer festival since 1984 and love every minute of it. The planning and organising takes about 8 months and we have a very dedicated team of volunteers. Last year we felt a new element was needed, so we now have a marquee selling both Foreign and English bottled beers.

Is it worth it? You seem to think so and we are very glad of that. To see the queue forming at 5pm for doors opening at 5.30 has a warm and satisfying feel. All the hard work hasn't been in vain.

However, the branch is involved with many other projects and we are always looking for extra help/fresh ideas etc. This year we have produced a leaflet on real ale drinking in Great Yarmouth (available free from the goods stall) and have worked closely with

the Wherry Line Partnership and Anglia railways to bring you a summer ale trail. We are now working on a series of ale walks' around Norwich (available soon on our Web site).

This year we are fundraising for two local childrens organisations which help special needs children and thier families. Please contribute if you can - a donation for this programme is appreciated, and put odd tokens in the box on the glasses counter when you leave. Together last year we raised £2000.

Whatever your taste in beer I am sure you will find something to whet your appetite, so enjoy your visit and please come back again and again and again.

Wendy Parker

Branch Chairman

Festival Organisers Bit

Hi and welcome to the 26th Norwich Beer Festival and my first as organiser. It seems only yesterday that I was persuaded by Alan Edwards to come along to a few branch meetings and eventually to help out at the festival by serving behind the bar in the early 90's. The Norwich festival is one of the biggest regional beer festivals in the country and certainly the best in terms of atmosphere and friendliness. The volunteer staff and customers many who have visited/worked for a good many years certainly make this a unique event in the Norwich Social calendar. I would like to thank my predecessor, Alan "Percy" Edwards for the hard work he has put in over the last 13 years. His advice, on the organising and running of the festival has been invaluable.

As in previous years, there is small theme in the range of beers chosen, this time we hope to offer a selection from Lancashire and Yorkshire plus the usual favourites from around the country. Blackfriars Hall will again provide the home for those beers produced locally in Norfolk and the Waveney Valley. The Marquee will be the site for many different types of bottled beers both English and Foreign.

I hope you all have a good time whether it's your first festival or you are a regular, please feel free to pass on any comments both good or bad to myself or my colleagues.

Martin Ward

Festival Organiser 2003

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How to Choose a Beer

With over 200 beers on the list to choose from you could get confused. Finding a beer that you like is in some way part of the fun of a beer festival. The descriptions on the beer list are only a guide. Cask conditioned beers do vary, as they age they will dry out and some flavours and bitterness become more pronounced. Milds and old ales tend to be sweeter than bitters or porters. Gold beers tend to be very light tasting with a clean palate. Many strong beers are heavy and sweetish. In general it is best to work up from weaker beers to the stronger brews. For more details see the article on Beer Styles.

With the range of beers on the list we are unable to have them all on sale at one time, but we aim to have at least ninety different brews available during each session, and often have many more, but remember beers will sell out and new beers will be put on during the sessions. We may not have all 90 on sale at once. We have two or three casks of most brews. Some are in short supply because some of the smaller breweries and home brew pubs are able to supply only a small amount. Other beers can take a long time to become ready to serve. If you want to try a particular beer you will have to try to catch it. When a beer is ready to serve we put it on sale. We are unable to say when a particular beer will be on sale, or if it has sold out already.

Bottled Beers will be found in the Marquee. This year a large range of locally brewed bottle conditioned beers is available, many with fruit or other flavours. We also have a collection of Belgian and other foreign beers, for something really different.

Cider's can be found on the cider bar. Each cider continues to work in its container. We have given in the cider listing a description. We encourage you to ask the cider staff for advice to find a cider to your taste.

We have a range of non-alcoholic apple juices, and the botanically brewed beverages from Fentimans. Brings taste back to non alcoholic dinks.

If you don't normally drink real ale we would suggest you try one of the lighter sweeter beers, perhaps a subtle hoppy brew or a mild, but avoid the very bitter bitters and think twice about very strong brews. Alternatively you may like one of the "summer ales".

See the features on beer styles, belgian beers and german beer styles for further information on different types of beer and their taste.

There are separate listings in this programme for beers, bottled beers, ciders, perries and speciality soft drinks.

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Branch Charity 2003

Every year Norwich and Norfolk CAMRA selects a charity or other good cause to raise funds for. We prefer a local organisation, and often choose one. We particularly like to support a small organisation where our £2000 or so will make a significant difference to the organisation.

This year we have chosen two bodies that help children with special needs and thier families. All money and left over tokens donated by you go to these two organisations. This includes the donation you make for this programme.



Cheeky Monkeys is a Family Support Group for children with Special Needs and their families.

Cheeky Monkeys was started in September 2001 by parents of children with Special Needs, such as ADHD, Autism,

Asperger's, Dyslexia, Dyspraxia, Tourette's and other learning disabilities. The group is investigating registration as a charity.

They meet up every Monday morning (except Bank holidays) at St Francis Church Hall, Rider Haggard Road, Norwich. You will find them along with a range of books which are available to loan. They have a visit from the Norwich Toy Library every two weeks where parents and children can borrow some suitable toys.

In the school holidays they provide activities for the children to enjoy with their parents on a Monday morning. On Wednesdays they have access to an after school club for children with Special Needs, their siblings and their parents.

Refreshments are available. If you care for a child with special needs and require information, friendship or support then this is the place to come.



The second organisation is Musical Keys. A registered Charity established in 1990. The organisation seeks to benefit young children with special needs by the provision of musical activities, movement and stimulation. They also provide support and involvement for parents, carers, guardians, and the siblings of special needs children.

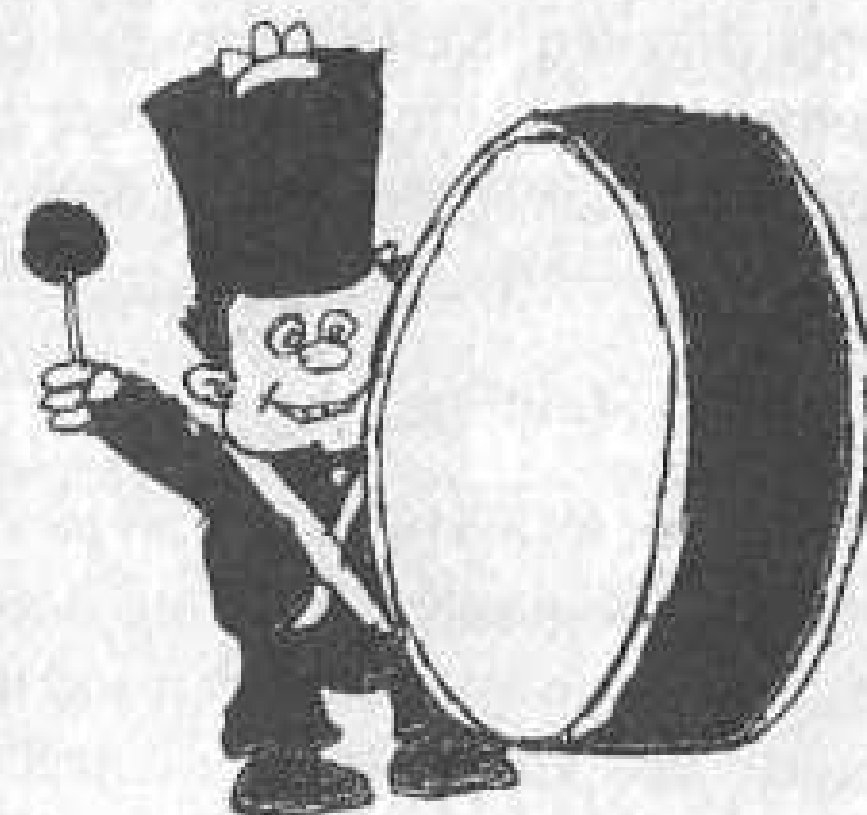
Most activities take place in groups lead by a professional leader, usually a musician. They are assisted by volunteers. Volunteers also help in the organisation and fund raising for the group.

The group does not own premises, and so has to hire local church or community halls. They all provide transport to the group sessions, helping to reduce the isolation many families of these special needs children suffer.

CHARITY AUCTION

**TO RAISE FUNDS FOR THESE GOOD
CAUSES, AN AUCTION OF
BEER, BREWERY AND FESTIVAL ITEMS.
ALL PROCEEDS GOING TO
MUSICAL KEYS AND CHEEKY MONKEYS**

1.30pm Friday and Saturday



BEER TYPES FOR ALL

Traditional cask beers such as we have at this festival are not all similar. Different styles have evolved to cater for different tastes. Those who say they don't like beer, typically a lager drinker, just haven't found a beer to their taste, but when they do life will never be the same again.

So to help you here is a guide to the principal types of beer to be found at this festival.

Mild Ales

Mild doesn't have to be dark or low in alcohol. Milds at the turn of the century were around 5% ABV. They have a lower hop rate than bitters and the style was developed for industrial and agricultural workers who drank large amounts to quench their thirsts, and provide energy. Modern milds tend to be low in alcohol, around 3.5% ABV, often low in bitterness and anything from pale golden such as Taylors Golden Best to black. The colour comes from the use of crystal, brown and black malts which give roast malts and chocolate aromas.

Bitter

Bitter is a 20th century beer, a commercial version of the export pale ales, e.g. India Pale Ale (IPA), from the last century. These were beers designed to be stored in casks for many months. They were high in alcohol, around 6%, and heavily hopped. The success of pale ale led to the production of beers that were ready to drink a few days after leaving the brewery. Bitters today vary from 3.5% to 5.5% ABV. They are generally copper coloured due to the use of crystal malt together with pale malt, but there has been a recent trend for lighter golden beers, especially for the summer trade.

Porter and Stout

This style has revived dramatically in recent years. Porter was originally a blend of brown and old ales and was in enormous demand in the 18th century. The strongest or stoutest version of porter evolved into a distinctive style of its own, especially in Ireland, smoother and less bitter. Porter almost disappeared in Britain during World

War I when the use of dark malts was banned as they were less efficient to make than pale malts. Recipes and strengths vary but porter should be jet black from the brown and black malts used. The beer is hoppy, rich and bitter.

Old Ale

This beer is usually brewed and drunk in winter. A true old ale is strong, over 6% ABV, fruity but balanced with hops. However most Olds are now strong sweetish milds, 4% to 5% ABV. Indeed some are brewed to old mild formula. Colours vary from pale through copper to dark.

Barley wines

The modern name of a strong ale and there is an indistinct dividing line between barley wine and old ale, except that barley wines are brewed all year round. They are usually at least 6.5% ABV but can reach 12% ABV. These beers often have a "tart" sweetness, and are often improved with keeping some months.

Flavoured Beers

The tradition of using herbs and fruits has revived in recent years. Any of the above beer types may be flavoured, but in most cases the base will be a strong bitter or Old Ale. This year's festival features a number of these beers. This type of beer is often found bottled.

Pilsner Styles

A number of small breweries are now brewing continental style beers lagers with quality ingredients including speciality hops. The result is a beer, interesting to real ale lovers for the variety of hop character found, and an eyeopener to the lager drinker, as to the sort of flavour his tipple should have.

Hybrid beers.

A style of beer typified by Hopback Summer Lightning or Woodforde's Great Eastern, this is an strong but lighter bodied beer, brewed with mainly pale malts and using some pilsner type hops, giving a crisp clean taste, an easy drinking

beer. Some brewers have also been producing lower strength versions of this type as Summer Ales, though other summer ales are just brewed with English hops, but to give a crisp, dryer and often citric character.

Organic Beer

All beer styles are increasingly available as organic beer. At last organic barley and hops grown in Britain are available. Similarly, traditional finings (added to remove the yeast from the beer and leave a clear liquid) though not consumed by the customer, have been based on fish swim bladders. Some beers are now available where alginates from seaweed are used alone to fine the beer.

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An introduction to Belgian Beer

This year's Norwich Beer Festival will have a Foreign Beer Bar, mostly selling Belgian Beer. The following notes on Belgian beer, from a variety of sources, are designed to act as an introduction to the 400 or so different beers available in Belgium, most bottle conditioned, so watch the sediment.

Unlike Britain, in Belgium most beer is bottled with only major brands on draught, with a few exceptions. This bottled tradition established itself in the 1930's, and results in very small breweries surviving and brewing a range of traditional beer styles. Notable however is the strength of these beers, 5%abv is a weak beer, and 10%abv not uncommon. Some beers are very like British beer, others lager like, whilst some have no comparison with anywhere else in the world.

Sample and enjoy, but beware, just like bitter, some Belgian beers are very much an acquired taste, but once acquired a whole new world of beer is open to you. These beers are not for "knocking back", more to be drunk slowly appreciating the qualities of each. The beers you try are supposed to taste as they do, they are not off. The knowledgeable bar staff will assist you, time permitting, to select a beer, otherwise a description and tasting notes for each beer will be available.

LAMBIC ALE

The most distinctive, most unusual, and most difficult to acquire a taste for. The acidic Lambic style can trace its roots back over 400 years, and has remained mostly unchanged from its introduction. The first written lambic recipe is dated 1516. The oddities of the style are many, the grist is composed of as much as 40% unmalted wheat. The hops are aged to reduce the introduction of hop character. The fermentation is also wild, the wort is left open to the air for inoculation by wild yeasts giving a lactic fermentation. Lambic requires several years to come of age.

GUEUZE: The blending of old and young pure lambic and bottle ageing is the traditional way to make gueuze, but artificial carbonation is not uncommon. Filtration and pasteurization can occur. Gueuze is golden to light amber in color. They are sour, acetic and sometimes harsh, usually without bitterness.

FARO: Character of young lambic with slight candy sugar sweetness.

KRIEK: Orange to deep red in color. Combines the character of gueuze with fresh fruit and pit aromas and some residual sweetness. Usually flavoured with syrups, but better brands use real cherries, and you can taste the difference.

FRAMBOISE: Ruby red with huge raspberry aroma. Traditionally dry and astringent, but today often rather sweet.

PECHE: Made with peaches.

CASIS: Made with black currants. Very aromatic and rich.

TRAPPIST ALE

There are six Trappist breweries in the world, all in Belgium. They are Westmalle, Westvleteren, Chimay, Rochefort, Orval and Achel. No other breweries are entitled by law to apply that name to their product. Between the six abbeys about 20 beers are brewed. All are top-fermenting, medium to very strong, and all bottle conditioned ales.

ORVAL: The Notre-Dame d'Orval has a long history of being destroyed and rebuilt. The single beer they produce is the driest of the Trappist ales.

CHIMAY: The most commercial of the Trappist brewing entities, this monastery has a history of taking beer production very seriously. After World War II the brewing scientist Jean De Clerck helped the reestablishment of the brewery. 3 beers are available.

WESTMALLE: The originator of the widely imitated triple style. The abbey's full name is Our Lady of the Sacred Heart. Founded in 1794, it began brewing beer in the early 19th century, commercially in 1920.

WESTVLETEREN: The smallest producer of the brewing abbeys. This is a rare example of a beer with both Trappist and abbey affiliations. St. Bernardus is made by a secular brewer under licence from the Abbey of St. Sixtus in the town of Westvleteren. The abbey of St. Sixtus makes the Westvleteren ales in a Trappist capacity.

ROCHEFORT: Actually Notre-Dame de Saint-Remy (located near the town of Rochefort). Their 3 beers are ale dark and fairly sweet ales.

ACHEL: The newest Trappist brewery - resembles a brewpub. It has a cafeteria line where you get your food and beer and tables both inside and on the outdoor patio.

ABBEY ALES

Though only six Trappist breweries still exist in Belgium, the number used to be greater. The last to cease production was the Benedictine monastery at Affligem (during WWII). Their classic Doubles and Triples are still made by the De Smedt brewery under license of Affligem. Abbey ale is a term associated with beer by non-monastic brewers, frequently under license. These beers cannot be called "Trappist", but often derive their name from a shrine or a church or some other religious icon. It is typical for abbey ale to mimic the styles of Trappist beer. Doubles and triples, such as appear in Westmalle's line, are very popular. Some beers, like St. Bernardus, are more similar to the dark, profoundly powerful brews of Rochefort and Westvleteren.

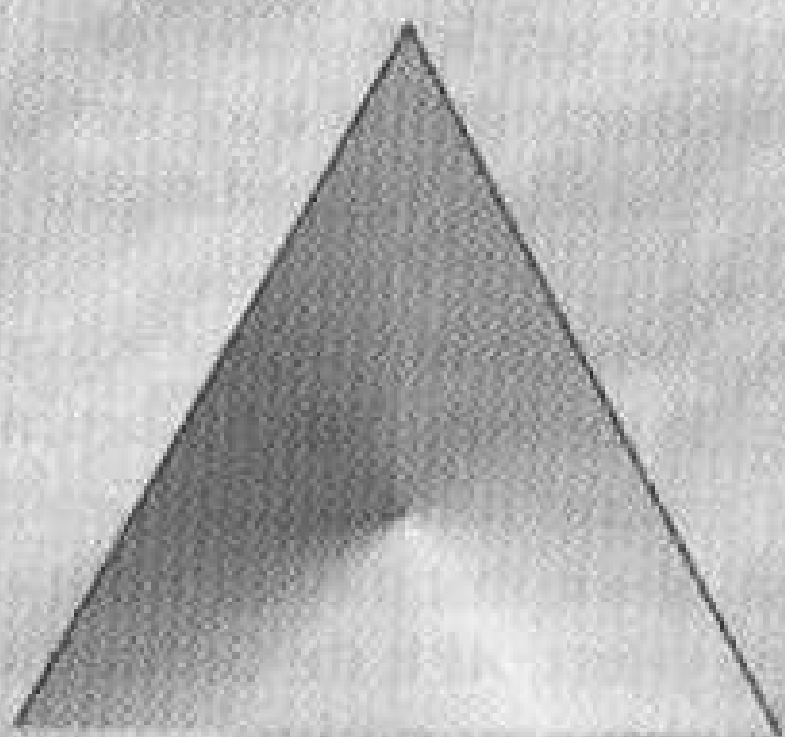
WITBIER

Wit, or white, bier is a pale golden, tart, refreshing style thick with sediment and with a high level of condition. With the pale malts, unmalted wheat and lack of filtration it's no surprise that it bares some resemblance to German HefeWiesse. The greatest different between Wit and its German cousin is the addition of spices, classically coriander and bitter Curacao orange peel.

OLD BRUIN AND FLANDERS RED ALE

Another type of Belgian sour beer, Flemish brown ale - or Oud Bruin - can boasts the same lactic character of the lambic beers but generally without the dryness. Another variety of sour ale is referred to as "Flander's red ale". Oud bruin and Flanders red are really the same style, the difference between red and brown ale being regional.

Blending is part of oud bruin production. Ageing oud bruin makes it tart. The malty sweetness comes because younger beer has been blended with a lesser



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amount of aged, sour beer. The hop character of these beers is small compared with the sweet and sour nature of the beer.

BELGIAN BROWN ALE

There is a loosely defined style of brown ale from Belgium that cannot be accurately called "oud bruin", just "bruin". Brown ale is lacking in any acidity, maltier and little hop character.

SCOTCH ALE

This style is produced in Scotland for export to several places including Belgium. It is typically very strong with a wonderful caramel-like maltiness and almost no perceivable hop character.

AMBER ALE

The thing that most differentiates amber from red ale is amber beers lacking of red's lactic acid character. Amber ales are mostly pleasant easy drinking beers, not particularly high in alcohol and are not at all sour. As with most Belgian beer the hop rates are on the low side, although of all Belgian styles - excluding pils - it is probably the hoppiest.

BELGIAN GOLDEN ALE

Belgian golden ale is characterised by a very high ABV, around 9%. It bears a resemblance to the abbey style tripel but has several significant differences. Tripels are frequently cloudy whereas these are quite clear (although it is bottle conditioned). It is a touch paler in color than Westmalle tripel and has a less fluffy, dense head. It also has a cleaner taste, revealing malt and hops rather than fruity esters or the character of yeast in triples.

SPECIALITY BEERS

One brewery specifically worthy of mention is De Dolle Brouwers. I feel this is one of the most unique producers in Belgium as their beers are unusual even within a Belgian context. Thier standard beer, Oerbier, is similar to an oud bruin but has a character unto itself. They produce two seasonal beers - Stille Nacht (Silent Night) is a Christmas ale and Boskeun, is for Easter. On the lighter side is Arabier. All have a similar tartness and several are also pretty sweet.

On the stronger side are beers like Bush, Piraat and Gulden Draak. All are blonde and they are 12%, 10.5% and 10% ABV respectively. These brews could loosely be called barley wines.

German Beer Styles

Until 2000 I had never been to Germany. I have now made 4 visits in three years'. My experience of continental bottled beers was mainly restricted to Belgium/Netherlands having been gathered in numerous bars over a number of years. Little did I realise the wide range and diversity of German beer types made all the more confusing by the fact that with little grasp of the language I could not have the beers explained to me. So armed with a few tasting notes from Michael Jackson I set about trying the different styles. I was so impressed that when choosing beers for our continental beer bar last year many were featured and obviously many of you also thought them to be very good (we sold out twice). This year our range has been increased - so enjoy.

Below are a few of those notes to help understand some of the styles available.

Kölsch – Unlike other Pilsner style lagers, beers from the Cologne area are less bitter with an ale like fruitiness albeit very light. This style of beer gains its special character from a top fermenting yeast, is very delicate, soft and digestible.

Altbier – The nearest to English beer not only in colour but also in the method of production. These copper coloured north western German beers are really ales in that they are made with top fermenting yeasts. *Alt* is the German for "old" and these beers are still loyal to the old style of brewing resisting the switch to the Pilsner style beers dominant in the south easterly cities.

Dark Wheat Beers – This type of beer combines the toffeeish taste of dark malts with the fruity sharpness of wheat that blend well with the spiciness of Bavarian top fermenting yeasts. Often served with a sediment of yeast (*Hefe*). Sometimes referred to as black (*Schwarze*) or more commonly dark (*Dunkel*).

Hefeweizen – The unfiltered, cloudy, yeast sedimented version of the southern wheat beer.

Hefe meaning with yeast. The Bavarians call it a "breakfast beer" because it is light, cleansing and digestible, is often served with a morning snack.

Kristel Weissbier (White Beer) – From the area around Munich these beers are thirst quenching with flavours of apples, plums, bananas, cloves and bubble-guma result of the wheat's interaction with the region's local yeasts. These beers are filtered.

Helles – a golden lager, originally made in Munich, they are less bitter than the famous golden style of Pilsen. They have a sweetish, malt accent but a delicate balance of spicy hop.

Bock/Doppel Bock – Traditionally a strong German beer but now brewed in many other countries. Some are launched in October/November with a few at Christmas and the New Year others being available all year. Those sold as "Winter Warmers" the beers are rich and malty, sometimes sweet and sustaining.

Pilsner – Many golden lagers call themselves Pilsner but this term should be reserved only for a truly hoppy examples. This means a flowery bouquet and an dry finish. The best examples arouses the gastric juices when drunk as an appetiser. The name is derived from the Bohemian city of Pilsen home to the world's first golden lager in 1842.

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What Table Sir?

Is it a pub or is it a restaurant that serves beer? Increasingly in parts of Norfolk it appears the latter. Now I have nothing against pubs that serve food, indeed I often enjoy a good meal in a pub. I recognise that to survive most country pubs need to serve meals. Most pubs still manage both, some even ensuring that drinkers are made welcome in food free areas, despite most of the revenue coming from food.

However, some pubs, have gone too far. I don't mind being asked if I want a tab when I order my drinks from the bar. I would love more pubs where table service was the norm. But when it is assumed that I am there to eat and the pen and pad are in hand for the food order before I have my drink it goes too far. (After all if the beer is poor, as in one recent pub I visited, I am not going to stay for a meal.)

Going for a pint, but nowhere to sit, all the tables are reserved for diners. Pubs where after your meal you cannot relax with a drink, the table is required for later diners. Even worse we have been told of pubs where drinkers are refused service because they are not eating a meal.

Along with this trend has been a steady increase in the price of the cheapest meal. A bowl of chips, certainly if you order a sandwich at £4.50, but not on its own. Even the cheapest item on a menu can be over £7, for lunch! The final insult is when you find the pint of bitter has cost £2.50.

We can do little about this trend, but vote with our feet. Also tell others, and tell us, so that we are aware of such pubs, especially those who welcome the drinker in winter, but not in summer.

Editors Bit

First my I thank our many advertisers who have made this free programme possible. I hope you will support them. It's unfortunate that some of our Norfolk breweries don't show support for the festival, when it provides such a shop window for their beers. Similarly, you know that the pubs advertising in the programme have a commitment to good real ales, and I hope you will support them as well.

What Beer Sir?

There are few pubs now in Norfolk where you cannot get at least one real ale. At least CAMRA has succeeded in one aim.

Increasingly pubs offer a choice of ales, again a good thing. Well it is if the pub sells sufficient to keep the quality of the beer up.

A surprisingly large number of pubs fail the quality test for the good beer guide. Yes they have six beers on all the time, and yes five are in excellent condition. But what about that one on the end, ready to be sold to the unsuspecting visitor. Bought because it was cheap, or it had a funny name. It's struggling to show signs of life after a week on the bar. I have been offered beer when surveying for the Good Beer Guide with the words "if its off I will change it"! If its "off" it shouldn't be on sale, and the staff of a pub should know that. In that particular case my nose told me before I even took a sip.

Then of course there are pubs that have sold 200 different beers in the past year, but don't have a regular beer one can rely on. The ever changing guest ale is great, but lets also have a beer we have heard of on sale. Just because its a new brewery or a new beer doesn't mean it's any good.

Visitors to the festival will no doubt have found some local beers to their taste. Why not ask your publican to get it in. Why not ask him to consider stocking it on a regular basis.

There are pubs I go to because I know I will find there particular beers I like. There are also pubs I no longer go to because they no longer sell the beer I used to seek out at their pub. One doesn't travel on the off chance that the guest will be something special, rather than this month's special offer from their wholesaler.

As editor I rely on many peoples help, but especially Wendy, Martin, John and Percy for listings, and Warren for most of the photographs. This years listings are perhaps the most comprehensive ever.

I would also say a special thank you to our printers for the quality and speed of production, enabling us to produce very accurate listings, as late changes made.

I hope you enjoy the features, you comments are usually appreciated.

Philip

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THE BEERS



Adnams

Southwold, Suffolk

Barleymow, ABV 5.0%

In the wilderness for far too long - now it's back and just as good.

Broadside, ABV 4.7%

A mid brown beer with well balanced flavour of fruit, malt and hops. Beer of Festival 1995.

Southwold Bitter, ABV 3.7%

Excellent drinking beer, dry and hoppy, winner of many awards.

Anglo Dutch

Dewsbury, West Yorkshire

Ghost on the Rim, ABV 4.5%

Pale, dry and fruity.

Tabatha the Knackered, ABV 6%

Golden Belgian-style Tripel. Powerful and warming, brewed with lager malts.

Arundel

Arundel, West Sussex

Black Beastie, ABV 4.9%

Seasonal dark stout.

Atlas

Kinlochleven, Argyll

Latitude Pale Ale, ABV 3.6%

Dry bitter summer ale, with a refreshing taste of grapefruit.

Bank Top

Bolton, Lancashire

Old Slapper, ABV 4.2%

A light and refreshing straw coloured bitter brewed with Dwarf Hilary hops. The initial fruitiness is complemented by a pronounced hoppiness in the finish.

Banks & Taylor

Shefford, Bedfordshire

Autumn Porter, ABV 4.5%

Seasonal Ale.

Bartrams

Felsham, Suffolk

Cherry Stout, ABV 0%

Stout with a lot of cherries in the flavour.

Phoenix, ABV 0%

Light and full bodied made with a selection of hops, Saaz, Hallertau, Fuggles and Willamette

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Batemans

Wainfleet, Lincolnshire

Miss Lucious, ABV 4.3%

Full of aromatic hops with a fruity aftertaste. Brash, buxom and blonde.

Salem Porter, ABV 4.7%

Ruby black, with a subtle hint of dandelion and burdock.

XXXB, ABV 4.6%

Brilliant blend of malt, hops and fruit on the nose, with a faint taste of banana maltiness.

PLEASE MAKE SURE YOU HAVE SUFFICIENT TOKENS TO PAY FOR THE DRINK YOU ORDER. NO MONEY OVER THE BAR

Beartown

Congleton, Cheshire

Bearly Literate, ABV 4.5%

Brewed for the Imprints community arts project in Congleton. Which aims to reclaim and re-establish the history and culture of the local community.

Ginger Bear, ABV 4%

Root ginger is added to give a superbly thirst quenching finish.

Blanchfields

Colkirk, Norfolk

North Norfolk Special, ABV 4.1%

Brewed especially for the Harley Davidson O.C rally held at Fakenham Racecourse, tawny colour and a mellow flavour.

Raging Bull, ABV 4.9%

Blackberries on the nose then a bitter-sweet finish.

White Bull, ABV 4.4%

Excellent wheat beer from this small brewery.

Blue Moon

Barford, Norfolk

Easy Life, ABV 3.8%

Pale brown easy drinking session bitter with gentle toffee and malt aroma.

Hingham High, ABV 5.2%

Rich, red and rounded with traces of treacle and raisins amongst the malt.

Brains

Cardiff, Glamorgan

Buckleys Bitter, ABV 3.7%

A light fragrant nose with a pleasing hoppy character. Well balanced with nutty overtones for easy drinking.

**Taking a long time to get served.
Well you could be helping us.
All our staff are unpaid volunteers.
Help them by asking only for beers
close by when we are busy.**

Brewster's

Melton Mowbray, Leicestershire

Bonnie, ABV 4.8%

One of their Wicked Woman beers. Pale golden ale with Mount Hood American hops.

Hophead, ABV 3.6%

Pale and hoppy with fresh floral character.

Bryson's

Heysham, Lancashire

Shrimpers Stout, ABV 4.7%

Rich and full bodied stout, with a large proportion of chocolate and black malts complemented with wheat malt. Named after the fisherman of Poulton who fished Morcambe bay for shrimps, and still do so today.



Buffys

Tivetshall St Mary, Norfolk

Bitter, ABV 3.9%

Well balanced bitter with a good range of flavours including a slight blackcurrant fruitiness.

Hopleaf, ABV 4.5%

Amber brew with a hint of vanilla and honey overtones.

IPA, ABV 4.6%

Deceptively light for its strength, a rich blend of caramel toffee into a slight peppery bitterness.

Caledonian

Edinburgh, Lothians

Kangaroo, ABV 4.1%

Robust, malty fruit aroma, initial dryness in flavour leads to clove spiciness and a soft hoppy finish. Guaranteed to have you bouncing back.

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Camerons

Hartlepool, Durham

Autumn Knights Ale, ABV 4.2%

Seasonal beer.

Nimmos XXXX, ABV 4.4%

Light golden beer with well balanced character.

Chalk Hill

Norwich, Norfolk

Flintknapper's Mild, ABV 5%

Solid dark brown rich flavoured mild with great depth.

Old Tackle, ABV 5.6%

Sweet fruity brew with a peppery tang.

Tap, ABV 3.6%

Copper coloured session beer with a gentle bitterness.

City of Cambridge

Chittering, Cambridgeshire

Parkers Porter, ABV 5.3%

Impressive reddish brew with a defined roast character.

Sunset Square, ABV 4.4%

Brewed with First Gold hops and Maris otter barley this has a smooth flavour with a refreshing aftertaste.

Clarks

Wakefield, West Yorkshire

Juicy Lucy, ABV 3.6%

Full bodied amber coloured with a bitter aftertaste.

Rams Revenge ABV 4.6%

Rich ruby dark copper ale with deep fruity taste and a smooth dry finish

Coach House

Warrington, Cheshire

Postlethwaite, ABV 4.6%

Copper coloured, initially sweetish with a grassy hop aroma(dry hopped with English Goldings). 2001 Champion beer of Cheshire

Cropton

Cropton, North Yorkshire

Honey Gold, ABV 4.2%

Clean with a subtle taste of honey that doesn't overwhelm.

Scoresby Stout, ABV 4.2%

Jet black stout, with a slight bitter finish.

Crouch Vale

South Woodham Ferrers, Essex

Brewers Gold Extra, ABV 5.2%

Stronger version of Brewers Gold.

Brewers Gold, ABV 4%

Citrus style beer with a hint of grapefruit and an after taste of orange wine gums. Classic award winning brew.

Daleside

Harrogate, North Yorkshire

Pride of England, ABV 4.1%

Light in colour with a floral aroma

Dark Star

Haywards Heath, West Sussex

Meltdown, ABV 4.8%

Seasonal ale. Well balanced and smooth flavoured with genuine Chinese stem ginger.

DarkTribe

Scunthorpe, Lincolnshire

Dr Griffin's Mermaid, ABV 4.5%

Easy drinking dark bitter.

Honey Mild, ABV 3.6%

Honey and mild.

Darwin

Sunderland, Tyne & Wear

Cauldron Snout, ABV 5.6%

A dark creamy ale with a smooth roast taste and a rich body. Deceptively drinkable.

Ghost Ale, ABV 4.1%

A crisp and richly hoppy ale with a clean aroma and fruit flavour. Finishes dry and bitter

Dent

Dent, Cumbria

Ramsbottom, ABV 4.5%

Complex mid-brown beer with unusual combination of flavours.

Woolly Jumper, ABV 4.5%

A golden coloured seasonal beer, with a gentle floral aroma and a clean bitterness

Derwent

Silloth, Cumbria

Carlisle State Bitter, ABV 3.7%

Light and hoppy bitter with a dry yeasty finish.

Dwan

Thurles, Tipperary, Ireland,

Imperial Gold, ABV 7%

New Brew. Very dark stout created with an Imperial Russian stout in mind.

Cardens Wild Ale ABV 5.1%

Rich Ruby in colour very smooth and very drinkable for its strength

Eastwood & Sanders

Elland, West Yorkshire

Fireball, ABV 4.2%

Copper coloured bitter brewed with crystal malt.

Elgood's

Wisbech, Cambridgeshire

Barleymead, ABV 4.8%

Well balanced strong bitter.

Black Dog Mild, ABV 3.6%

Ruby/black mild. Raisin fruit, liquorice flavours. Classic award winner.

Greyhound, ABV 5.2%

Full bodied, tawny brew with a sweet berry flavour.

Wenceslas Winter Warmer, ABV 7.5%

Warm fruity winter brew.

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Enville

Stourbridge, West Midlands

Gothic, ABV 5.2%

2 *TH*
Named after Enville's unique sandstone Gothic church, this is a black beer traditionally referred to as 'dinner ale', derived from pale ale. Created using a specially produced black malt, the ingredients combine with a strong roast malt taste to produce a memorable stout-like beer with lurking hints of honey adding to the roundness of the flavour.

Fenland

Chatteris, Cambridgeshire

IPA, ABV 3.9%

Beautifully coloured pale brown session ale, very hoppy. Winner Cambridge BF 2003

Prospecters Gold, ABV 4.2%

Superb pale gold full flavoured bitter, named after the brewery address.

Fernandes

Wakefield, West Yorkshire

Double Six, ABV 6%

A rich, dark exotic strong beer. Malt flavors are dominant, roasted malt, rich fruity xmas cake, aged port, dark chocolate.... its all there. Has a very long malty finish, with some bitterness in the end.

Fox

Heacham, Norfolk

Heacham Gold Extra, ABV 4.6%

Light very refreshing bitter.

LJB, ABV 4%

2 *FL*
Dark amber, quite fruity with a lingering aftertaste.

Red Knocker, ABV 4.2%

Reddish bitter.

Freeminer

Cinderford, Gloucestershire

Back Street Heroes, ABV 4.8%

Described as the engine oil of life, brewed for the cult bikers' magazine, a cask brown ale packed with malt flavour and hopped with Worcestershire hops.

Fuller's

Chiswick, London

London Pride, ABV 4.1%

London's most famous beer export, tawny coloured with slight fruity orangeness, and a well rounded bitter finish.

Gale's

Horndean, Hampshire

Trafalgar, ABV 4.2%

Golden brown, specially brewed to celebrate the Royal Navy's finest battle. A beer to savour by a true connoisseur

Glastonbury

Somerton, Somerset

Golden Chalice, ABV 4.8%

Light and golden coloured best bitter, with Challenger hops providing the bitterness and American Mount Hood hops giving a slight floral taste. Deceptively drinkable.

Golcar

Huddersfield, West Yorkshire

Bitter, ABV 3.8%

Amber bitter with hoopy taste.

Goose Eye

Keighley, West Yorkshire

Spellbound, ABV 4%

Halloween beer from Yorkshire.

Further information about breweries and the beers they produce can be found in the back of the Good Beer Guide. On sale at the CAMRA goods stall. It also lists some 4500 of the best Good Beer pubs in the country.



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TO
FRIDAY 7th NOVEMBER
2003



Grainstore

Oakham, Rutland

Rutland Panther, ABV 3.4%

Black Brew drinks like a mild tastes like a stout.

Triple B, ABV 4.2%

Short for "Bunny Brown's Bitter" named after "Bunny" Brown manager of the original Rutland brewery in Cross Street Oakham, (1842-1907), who was said to give a bun to children who held his horse while he made visits to the brewery pubs.

A smooth well rounded beer having a balance of malt sweetness and hop character with a good clean hoppy aftertaste.

Grand Union

Hayes, Middlesex

Union Bitter, ABV 3.6%

Ideal session ale. It has a light hoppy flavour, is easy to drink and thirst quenching.

Green Dragon

Bungay, Suffolk

Gold, ABV 4.4%

Light coloured and lightly hopped with Styrian Goldings

Green Jack

Lowestoft, Suffolk

Grasshopper ABV 4.1

Tim's back. Light and malty brewed with Challenger hops

Pick up ABV 5.5

Very light, straw coloured with Challenger and Liberty hops

Greene King

Bury St Edmunds, Norfolk

1799, ABV 4.5%

Greene king has been brewing in Bury since 1799.

XX Dark Mild, ABV 3.6%

Smooth and sweet with a slight bitter after taste.

Hambleton

Thirsk, North Yorkshire

Copper Colt, ABV 4%

A copper coloured ale, with an initial sweetness, complimented by a fruity hoppy character, and a lingering bitterness

Stallion, ABV 4.2%

A distinctly malty character with a hint of nuttiness. The enhanced hopping rate recreates a true Yorkshire bitter.

Hardys & Hansons

Kimberley, Nottinghamshire

Guzzling Goose, ABV 4.4%

Guzzling Goose was a winner in 1997 of a Gold Medal by British Hop Growers Association, smooth and malty.

Harveys

Lewes, East Sussex

Bonfire Boy, ABV 5.8%

Harveys first brewed and bottled Bonfire Boy as a tribute to the emergency services, following the fire in July 1996 which destroyed the brewery shop and offices.

The brew has a subtle smoky character.

Sussex XXXX Old, ABV 4.3%

Reminiscent of the mild ales produced during the early part of this century, it is brewed to an original gravity of 1040°-1044° using a high percentage of crystal malt and black sugars. The result is a soft, full beer with a nutty palate which has been awarded First Prize at the International Brewers' Exhibition on three separate occasions.

Harviestoun

Dollar, Clackmannanshire

American Red, ABV 4.1%

Brewed with American liberty and Willamette hops.

Bitter & Twisted, ABV 3.8%

Fruity hoppy beer with a citrus taste. Well deserved Champion beer of Great Britain

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1/2 We Hop Back Entire Stout 1.1.15

Hawkshead

Hawkshead, Cumbria

Hawkshead Bitter, ABV 3.7%

Pale hoppy session beer, with First Gold and Styrian Golding hops.

Highgate

Walsall,

Traditional Lager ABV 3.8%

A quality refreshing session lager

Hogs Back

Tongham, Surrey

TEA, ABV 4%

Traditional English Ale, pale brown with a slight fruitiness and bitter sweet finish.

Entire Stout, ABV 4.5%

Rich dark stout suitable for vegans. Groovy.

GFB, ABV 3.5%

Gilberts First Brew, refreshing golden beer with a light clean taste and hoppy finish.

Humpty Dumpty

Reedham, Norfolk

Cheltenham Flyer, ABV 4.6%

Amber beer with distinct hoppy flavour made with Cascade hops

Little Sharpie, ABV 3.8%

Clean golden yellow bitter with a sweet lagerish flavour. Sharpie is not so little now though.

Reedcutter, ABV 4.4%

No longer a lager now brewed in IPA Style

Hydes

Manchester, Gt Manchester

Firkin Fruity, ABV 4.5%

A fusion of quality English malts, fuggle hops to produce a classic berry red ale for Autumn.

Light Mild, ABV 3.5%

Amber coloured version of the dark mild, lightly hopped with a fresh fruity taste.

Raspberry Wheat, ABV 5%

It's raspbery flavoured and it's a wheat beer.

Roisin Dubh, ABV 4.4%

Roisin Dubh is galeic for 'dark rose' Deep red in color with clean fruity flavours.

Itchen Valley

Alresford, Hampshire

Godfathers, ABV 3.8%

Brewed to a secret recipe of four hops. Crisp and distinctive. Golden in colour.

Jennings

Cockermouth, Cumbria

Jennings 1828, ABV 3.8%

A light easy to drink, pale coloured session ale. Brewed with a subtle blending of whole leaf Golding and Fuggle hop varieties and Marris Otter barley.

Leek

Leek, Staffs

Staffordshire Bitter ABV 4.2%

Lees

Middleton Junction, Gt Manchester

Moonraker, ABV 7.5%

Strong malty beer, yet rich and sweet with a fruity finish, reddish brown in colour.

Razzamatazz, ABV 4.4%

A spicy, malty ale has been orchestrated to ooze with the harmony of British and American hops.

Leyden

Nangreaves, Gt Manchester

Nanny Flyer, ABV 3.8%

Drinkable session beer, dry with a hint of citrus.



Same again?

Bring your 2003 Norwich Beer Festival glass to The Rose from Oct' 27 – Nov' 2 and fill it up for £1.50 everytime!*

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Lidstones

Wickhambrook, Suffolk

Oat Stout, ABV 4.4%

Black roasted stout as it should be.

Rawalpindi IPA, ABV 5%

Pale smooth beer with citrus flavours. Very refreshing and past award winner.

Rowley Mild, ABV 3.2%

Chocolate and toffee aromas lead into a pleasant bitter sweet flavoured beer. Rich and flavoursome for it's strength.

Loddon

Wickhambrook,

Ferryman's Gold ABV 4.4%

A continental style blonde beer, aromatic, floral and a zesty aftertaste.

Maldon

Maldon, Essex

Blue Boar, ABV 4%

Dark brown, with a complex malt characxter and a lasting 'First Gold' hop finish

Pucks Folly, ABV 4.2%

Very pale, hoppy bitter with a fruity nose and clean finish

Mallard

Carlton, Nottinghamshire

Duckling, ABV 4.2%

A crisp refreshing bitter with a hint of honey and citrus flavour.

Marston's

Burton upon Trent, Staffordshire

Old Empire, ABV 5.7%

IPA launched this year with pale malts and a combination of Fuggles, Goldings and American Cascade hops.



Mauldons

Clare, Suffolk

Blackadder, ABV 5.2%

Dark stout with excellent balance. Sorry Ian it's now in St Andrews and all mine.....

Broomstick, ABV 4.2%

Traditional dark bitter made with Pearl and Maris Otter barley and Styrian Goldings hops, giving it a distinctive hoppy aroma and a balanced bitterness.

Pickwick, ABV 4.2%

Best bitter with good aroma and fruity taste.

McGuinness

Rochdale, Lancashire

Autumn Glory, ABV 4.6%

A brew to take you warmly through autumn, as the leaves fall, witches fly, bonfires burn and winter draws ever near. A glorious strong ale

Utter Nutter, ABV 3.8%

Latest addition to the range. This one will bring out the utter nutter in you..

Milton

Milton, Cambridgeshire

Colossus, ABV 5.6%

Pale and hoppy, this well balanced bitter beer belies its powerful strength and can surprise the unwary!

Cambridgeshire

Justinian, ABV 3.9%

Crisp pale bronze coloured bitter. Attractive bitter orange flavours persist into a satisfying lasting finish.

PLEASE MAKE SURE YOU HAVE SUFFICIENT TOKENS TO PAY FOR THE DRINK YOU ORDER. NO MONEY OVER THE BAR

GRAND MASTERS

At the Ketts we have recently enjoyed our 1000th
different Guest Ale since taking over 3 years ago!

Add to that our regular ales, plus the favourites that keep
returning to our cellar, and that's a whopping 150,000 pints
of cask ale you've helped us drink!

(And thank goodness we had some help!)

With 4 seasonal Beer Festivals a year and up to 10 beers on
handpump, we hope it won't be too long before we're
celebrating the 2000th!

Cheers - we couldn't have done it without you!

*TO RECEIVE REGULAR DETAILS OF OUR BEER FESTIVALS AND OTHER EVENTS
PLEASE CONTACT KEVIN OR DAWN. THANK YOU.*

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WINE AND ALE HOUSE

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KETTS TAVERN, 29 KETTS HILL, NORWICH Tel: 01603 628520

Moor

Bridgwater, Somerset

Old Freddy Walker, ABV 7.3%

Rich dark and strong with a fruitcake like finish.

Moorhouses

Burnley, Lancashire

Black Cat, ABV 3.4%

Excellent award winning ale. Lots of chocolate and coffee flavours which complements the bitter roast aftertaste.

Museum

Burton upon Trent, Staffordshire

Boomerang, ABV 4.8%

Beer you keep coming back for. Copper coloured and well made. Brewed for the Museum Octoberfest.

Salvation, ABV 4.5%

Latest Bill Tidy Brew. Light amber, well balanced and hoppy

Nethergate

Clare, Suffolk

Old Growler, ABV 5%

Complex porter with lots of fruit flavour.

Suffolk County, ABV 4%

Not as intense as its former incarnation Nethergate bitter, well balanced.

Umbel Ale, ABV 3.8%

Percolated through coriander seeds to give a unique and distinctive flavour. Superb.

Newby Wyke

Little Bytham, Lincolnshire

White Squall Bitter, ABV 4.8%

Brewery named after a Hull trawler skippered by the current brewer's grandfather. A white squall is a violent Tropical storm that stirs up the sea into white caps.

Nottingham

Radford, Nottinghamshire

Bullion, ABV 4.7%

A single malt beer with a delicate lightness which belies its strength and a multi-faceted triple hop finish.

Legend, ABV 4%

Traditional, amber session ale with a flavoursome malt character and lively hoppy finish.

Oakham

Peterborough, Cambridgeshire

Five Leaves Left, ABV 4.5%

Autumnal brown in colour with typical Oakham hop bitterness

Old Bear

Keighley, West Yorkshire

Hibernator, ABV 4.9%

Ale with attitude, strong on flavour. Dark ruby red in colour with a tan head.

Old Cannon

Bury St Edmunds, Suffolk

Best Bitter, ABV 3.8%

Excellent session bitter with crisp grapefruit aroma.

Old Chestnut, ABV 4.4%

Autumn style beer with chocolate malt

Old Chimneys

Market Weston, Suffolk

Hairy Canary, ABV 4%

A lemon and ginger ale named after a small rare yellow fly.

IPA, ABV 5.7%

Very hoppy, premium ale of the type brewed to withstand shipping to India

Military Mild, ABV 3.3%

Rich dark mild with good body and sweet toffee like flavour.

PLEASE MAKE SURE YOU HAVE SUFFICIENT TOKENS TO PAY FOR THE DRINK YOU ORDER. NO MONEY OVER THE BAR

Oldershaw

Grantham, Lincolnshire

Regal Blonde, ABV 4.4%

Brewed with Czech and German hops to produce a cask conditioned lager with good hop aroma and taste.

Oulton Ales

Oulton Broad, Suffolk

Roaring Boy, ABV 8.5%

Strong!

Sunrise, ABV 4%

Golden bitter made with fresh elderflowers.

Wet & Windy, ABV 4.3%

Mid brown, heavily hopped with a chocolatey aroma.

Phoenix

Heywood, Gt Manchester

Arizona, ABV 4.1%

Yellow in color with a fruity and hoppy aroma.

Picks

Accrington, Lancashire

Lions Pride, ABV 4.9%

Pale premium bitter. Deceptively drinkable due to it's light golden colour.

Moorgate Mild, ABV 3.5%

Smooth, grainy coffee and cream mild. Red brown in colour.

Pictish

Rochdale, Lancashire

Alchemists Ale, ABV 4.3%

A refreshing, straw coloured ale with crisp malt flavours and a robust hoppy finish.

Celtic Warrior, ABV 4.2%

A full bodied mid brown premium ale. Malt flavours dominate the palate with delicate hop aromas in the well-balanced finish.

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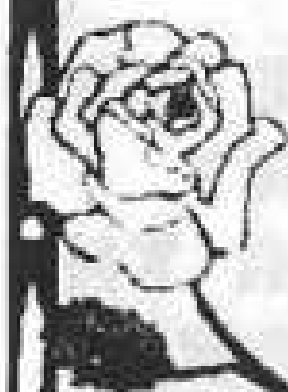
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Pilgrim

Reigate, Surrey



Porter, ABV 4%

Black beer with good balance of dark malts with hints of berry fruit.

Talisman, ABV 5%

Strong tawny red coloured ale with a sweet malty flavour.

Quay

Weymouth, Dorset

JD, ABV 4.2%

Clean tasting session beer moderately sweet.

Weymouth Harbourmaster, ABV 3.6%

Well balance nut-brown session beer.

Reepham Brewery

Reepham

Reepham, Norfolk

Rapier, ABV 4.3%

Clean and refreshing with a soft fruity background.

St Agnes, ABV 4.6%

Golden hued hoppy bitter with citrus notes.

Velvet Stout, ABV 4.5%

Smokey malt feeling with a heavy roast combine in this award winning stout from Norfolk's oldest brewery.

Ridleys

Hartford End, Essex



Witchfinder Porter, ABV 4.3%

Nice easy drinking porter full of flavour.

Ringwood

Ringwood, Hampshire

Best, ABV 3.8%

Well balanced golden brown beer with a malty and hoppy aroma.

Robinson's

Stockport, Cheshire

Coopers Bell, ABV 4%

Full bitter autumn ale with a distinct malty character and pleasant hop aroma, includes 10% wheat malt

Rudgate

Tockwith, North Yorkshire

Maelstrom, ABV 4.6%

located in an old amoury building on the edge of a disused WWII airfield. Part of the "norse mythology" series of beers.

Ryburn

Halifax, West Yorkshire

Numpy Bitter, ABV 4.4%

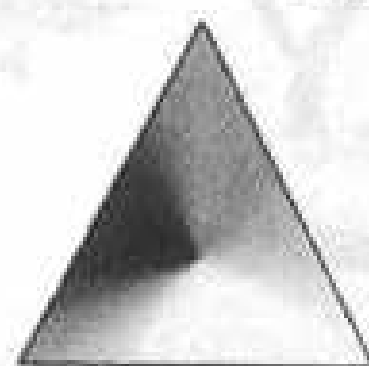
A light beer with a smooth creamy finish and bitter after-taste, brewed using Fuggles, Goldings and Target hops.

Salamander

Bradford, West Yorkshire

Mud Puppy, ABV 4.2%

Well balanced pale brown beer with long dry finish.



Spectrum Brewery

Spectrum

Barford, Norfolk



42, ABV 4.2%

Hoppy easy drinking bitter.

Old Stoatwobbler, ABV 6%

Last years beer of the festival, legendary. Chocolate, morello cherry, raisin and banana are amongst the flavours.

**PLEASE MAKE SURE YOU
HAVE SUFFICIENT
TOKENS TO PAY FOR THE
DRINK YOU ORDER.
NO MONEY OVER THE
BAR**

St Austell

St Austell, Cornwall

Tinners Ale, ABV 3.9%

Popular golden ale with good balance of malt and hops.

Tribute, ABV 4.2%

Pale brown ale with fruity Oregon Hops.

St Peter's

South Elmham, Suffolk

Golden Ale, ABV 4.7%

English Halcyon malts with goldings hops combine to give highly distinctive light golden ale.

Honey Porter, ABV 5.1%

Traditional porter with the addition of honey for a unique taste.

Summerskills

Billacombe, Devon

Cellar Vee, ABV 3.7%

Mid brown in colour, full of crystal malt and hop flavours, malty taste with a hint of malt and hops aromas.

Taylor

Keighley, West Yorkshire

Golden Best, ABV 3.5%

Clean tasting amber coloured mild with a light hoppy taste. Specially imported from deepest Yorkshire for Ruth and Co.

Three B's

Feniscowles, Lancashire

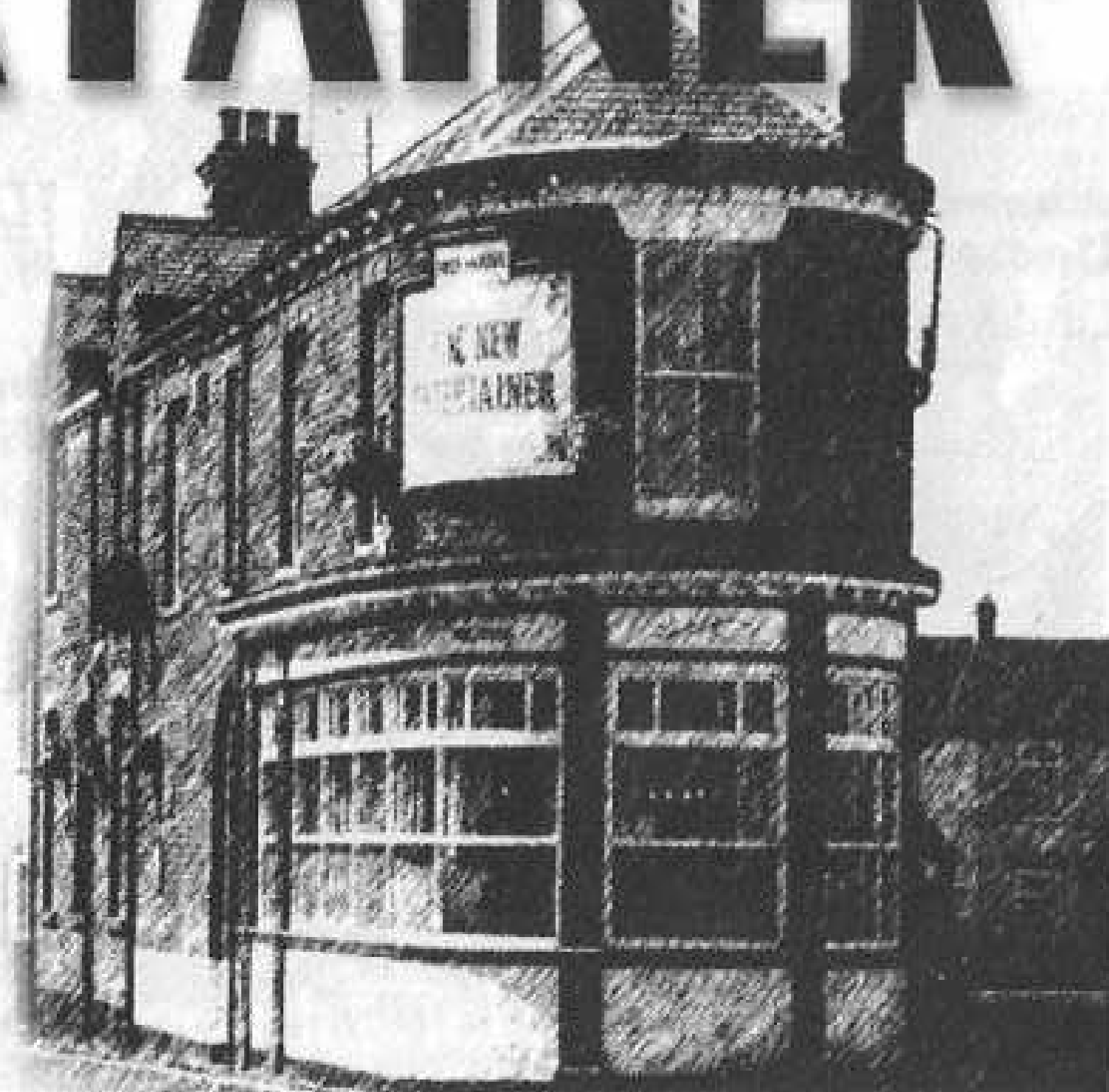
Doff Cocker, ABV 4.5%

Yellow coloured beer with a flowery refreshing taste.

THE NEW ENTERTAINER

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Tindall

Seething, Norfolk

Ditchingham Dam, ABV 4.2%

Treacle toffee edge with a rich malty aroma in this mid brown beer.

Honey Do, ABV 5%

Beer with honey in it!!!

Norwich Dragon, ABV 4.6%

Powerful hoppy bitterness with slight citrus aroma.

Titanic

Burslem, Staffordshire

Engine Room, ABV 4.6%

Burslem seasonal ale.

Triple FFF

Four Marks, Hampshire

Stripper Vicar, ABV 4%

This is a Manson track apparently

Witches Promise, ABV 6%

Most of Triple fff's beers are named after classic rock tracks. Jethro Who???

Uncle Stuarts

Lingwood, Norfolk

Church View, ABV 4.7%

Soft, ruby coloured ale.

Pack Lane, ABV 4%

Dark, soft, tasty ale

Wentworth

Wentworth, South Yorkshire

Black Zac, ABV 4.8%

Mellow dark ruby-red ale with a coffee finish.

West Berkshire

Yattendon, Berkshire

Dr Hexter's Healer, ABV 5%

Full bodied ale, tawny in colour with masses of malt and roast.

Mister Chubb's Lunchtime Ale, ABV 3.7%

Traditional beer named after the brewer's father who was a lock-keeper at whitchurch-on-Thames and nick-named Mr Chubbs.



Winter's

Norwich, Norfolk

Golden, ABV 4.1%

Golden by name and nature, refreshingly fruity flavours of mandarin, apricot and peach.

Revenge, ABV 4.7%

Well balanced and fruity with a smokey mellow character. Reminds me of another beer??

Stormforce, ABV 5.3%

Rich malty brew with a slight sweetness.

WISSEY VALLEY BREWERY

Wissey Valley

Stoke Ferry, Norfolk

BlueBell Bitter, ABV 3.8%

Amber coloured traditional bitter with late hop character using Challenger and Target

Wissey Gallop, ABV 4.1%

Light golden, heavily hopped with Phoenix has slight grapefruit aroma

WJ King

Horsham, West Sussex

Horsham Best, ABV 3.8%

Well rounded session beer with nutty overtones.

Red River Ale, ABV 4.8%

Rather sweet beer full of flavour.



Wolf

Attleborough, Norfolk

Coyote, ABV 4.3%

Pale brown bitter with complex and well balanced mixture of hops and malt.

Golden Jackal, ABV 3.7%

Light golden colour extremely drinkable.

Strawdogs, ABV 4.5%

East drinking golden bitter, named after the controversial film??



Woodforde's

Woodbastwick, Norfolk

Admiral's Reserve, ABV 5%

Well balanced flavoursome copper coloured ale. Newest brew in the Woodfordes portfolio.

Norfolk Neg, ABV 4.6%

Dark brown with a heavy roast framework. Deep and fruity.

Wherry, ABV 3.8%

Easy drinking bitter that has won many awards including the best bitter at Ipswich Beer Festival 2003.

York

York, North Yorkshire

Swing Low, ABV 4.8%

Brewed especially for the Rugby Union World Cup.

1/2 Black Bear Stout 4.2%

Youngs

Wandsworth, London

Bitter, ABV 3.7%

Hints of citrus and a dry finish to this traditional beer.

St John's Head



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Festival Sessions

Monday 27th	5.30 to 11
Tuesday to	11.30 to 2.30
Thursday	5.30 to 11
	11.30 to 3.30
Friday	5.30 to 11
Saturday lunch	11.30 to 2.30
Saturday Party	7 to 11.30

Admissions

Lunchtimes	£1
Mon/Tue Eve	£3
Wed/Thur/Fri Eve	£4
Sat Party	£6

Weekdays £1 reduction for entry before 6

Norwich Beer Festival is organised by Norwich & Norfolk Campaign for Real Ale,

part of the Campaign for Real Ale,

230 Hatfield road, St Albans, Hertfordshire, AL1 4LW

Answers to your Frequently Asked Questions

- 1 No we cannot make announcements from the stage for you. You should arrange to meet friends at the specified point.
- 2 We do not sell tobacco products.
- 3 There are no passouts from the festival.
- 4 For security reasons there is no public access to the stage or area above it.
- 5 There is no public coat deposit area.
- 6 Yes there is disabled access to all of the complex. Please ask a steward for assistance.
- 7 No you don't need to drink all of a drink if it's not to your taste. The bar staff can dispose of it for you, so please don't pour it elsewhere. When leaving the Hall the door staff have a bucket for disposal of any dregs.
- 8 No, we don't get the beer free.
- 9 We are not allowed to permit you to remove alcohol in open containers, such as glasses. Please don't try to walk out with a half full glass.
- 10 We cannot tell you when any particular beer will be available, or where you can find it. If you cannot see a gravity card it's not available in this area of the bar, and bar staff won't know when it will be.
- 11 Yes you can cash in your glass and unused tokens before you leave, however tills close 20 minutes after time is called, so don't delay too long. Unused tokens may also be donated to charity in the boxes provided on the tokens desk. Last year you helped us donate £2000 to our nominated charity, through the tokens, programme donations and auction.

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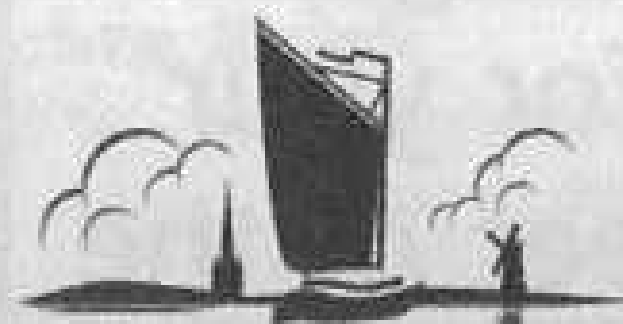
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On sale in the Marquee

BOTTLE CONDITIONED BEERS

The condition of a beer is its carbonation or fizziness. Bottle conditioned beers contain yeast and sugar in a fermentable sediment to allow fermentation to occur in the bottle, this produces carbon dioxide, creating a natural spritzy sparkle. Apart from wheat beers one should avoid pouring the sediment into the drinking glass. Our staff will pour for you unless requested otherwise.

At this year's Norwich Beer Festival we have some absolutely amazing and delicious bottle conditioned beers across an incredible range of different beer styles. Belgian, Dutch, German, Russian, American and Czech, as well as some of our local breweries' products.

SPECIAL RULES FOR THE BOTTLED BEER BARS

Welcome to our Foreign Beer Bar at the Norwich Beer Festival, something that has been missing for several years.

Please do experiment by trying different beers, and feel free to ask for a copy of the Foreign Beer Bar Programme.

Unfortunately we do have to have a few bar rules.

- 1 No drinking from the bottle. All beer will be poured into your glass. No glass, no service.
- 2 Bottles DO NOT leave the bar opened. This is a safety measure designed to protect you, as well as the bottle costing us a deposit. Please do not ask to take an opened bottle away from the bar as a refusal often offends.
- 3 ENJOY yourselves. If you have any questions, and we are NOT busy, then please ask. The staff like talking about beer!!!

**Don't forget
to vote for your
bottled beer of the
Festival.
Use the form inside
the back cover.**

BOTTLED BEERS

Belgium

Barbar

8.0 % - Pale

A Pale Ale with strong honey syrup

Blanche de Flandres

5.0 % - Cloudy

Typical Belgian wheat beer

Brigand

9.0 % - Amber

A ruddy lightly sedimented strong ale

Bush ambree

12.0 % - Amber

A classic barley wine, capable of caressing the taste buds even after a long night

Cantillon-Gueuze Lambic

5.0 % - Straw

Has the addition of Muscat grapes during fermentation, light on the tongue and very dry, a hint of grape skins in the aroma and a touch of tannin in the finish, round the lemony flavours.
Typical Cantillon

De Koninck Antoon

6.0 % - Blonde

A clear, fulsome sweetish ale brewed for the Van Dyck celebrations in 1998 and stayed

Duchesse de Bourgogne

6.2 % - Red

A slightly sharp, mature, filtered Flemish old red ale

Echte Kriek

6.8 % - Reddish brown

Pasteurised cherry laden dark ale with an indefinable distinctive backtaste

Floreffe Blonde

6.5 % - Blonde

A lightly sedimented typically Wallonian pale ale

These bottled beers are available in the marquee. The beers are listed by country. After the brewery and beer name we list the %ABV, and the colour of the beer. There is then a description.

Gouden Carolus Tripel

9.0 % - Golden

A new brew to replace the tangy and tasty Tripel Toisin D'or

Gordons Scotch

8.6 % - Reddish brown

Imported by Belgium from S & N% - Sweet, powerful chestnut coloured brew

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Hapkin

8.5 % - Golden

Similar to Duvel, a serious ale with perfume aromas of maltiness, smooth fruitiness and spicy wheat after taste

Hommel

7.5 % - Pale

A deceptable strong but easy drinking filtered pale ale with clever hopping

Kasteel Brune

11.0 % - Medium Brown

A sweet, unsubtle, clean but mighty barley wine. A rich malt loaf taste developing to tastes of dried fruits and port

Kasteel Tripel

11.0 % - Blonde

An uncompromising, unsubtle sweet strong Ale. Suggestions of vanilla, citrus and coriander. Not for the feint hearted

La Gauloise brune

8.1 % - Brown

The original brown dates back to the 1920's, today it is not as complex or dark but still a classic

Leffe Radieuse

8.2 % - Reddish brown

A light chestnut ale not seen as often as the brown or blonde

Leffe Vieille Cuvee

8.1 % - Brown

A straightforward strong brown ale with a bit of dubbel about it

Liefmans Frambozen

4.5 % - Brown

Brown ale infused with raspberry something, sweeter than the Kriek

Liefmans Goudenband

8.0 % - Brown

A dark, soured, burnt brown ale that ages grudgingly

Liefmans Kriek

6.0 % - Medium brown

Slightly sour ale with a strong cherry presence

Malheur 10

10.0 % - Golden

A strong barley wine judged by some to be excellent and others undrinkable. Your views please

Maredsous 8

8.0 % - Dark

A strong dubbel with a demerera sweetness that ages well to become more stout like

Oud Beersel Kriek

6.9 % - Red

Quite bitter cherry lambic, full fruit aroma that is less obvious in taste

Rodenbach

5.0 % - Brown

A slightly sour brown beer has changed from the original since brewery acquired by Palm in 1998

Rochefort 8

9.2 % - Dark

Traditional Trappist, sweet, fruity dark triple the most popular of this abbey's beers

Rochefort 10

11.3 % - Dark

Another brew from those monks, a deep dark potent and warming beer, a good one to end the evening.

Steendonk

% - Cloudy

The sweetest, most mellow of the unfiltered Belgian wheat beers

Timmermans framboise

4.5 % - Red

A taste of real raspberries

Timmermans Kriek

4.5 % - Red

Lambic character with a delicate, fino sherry acidity before the cherry flavours emerge

Timmermans Peche

4.0 % - Gold

Smells and tastes of fresh peaches

Timmermans Faro

4.0 % - Straw

Bottled lambic with candy sugar

Westmalle Tripel

9.5 % - Straw

A smooth finely balanced triple that develops mellow honeyed aftertastes

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CAMRA GOOD BEER GUIDE LISTED



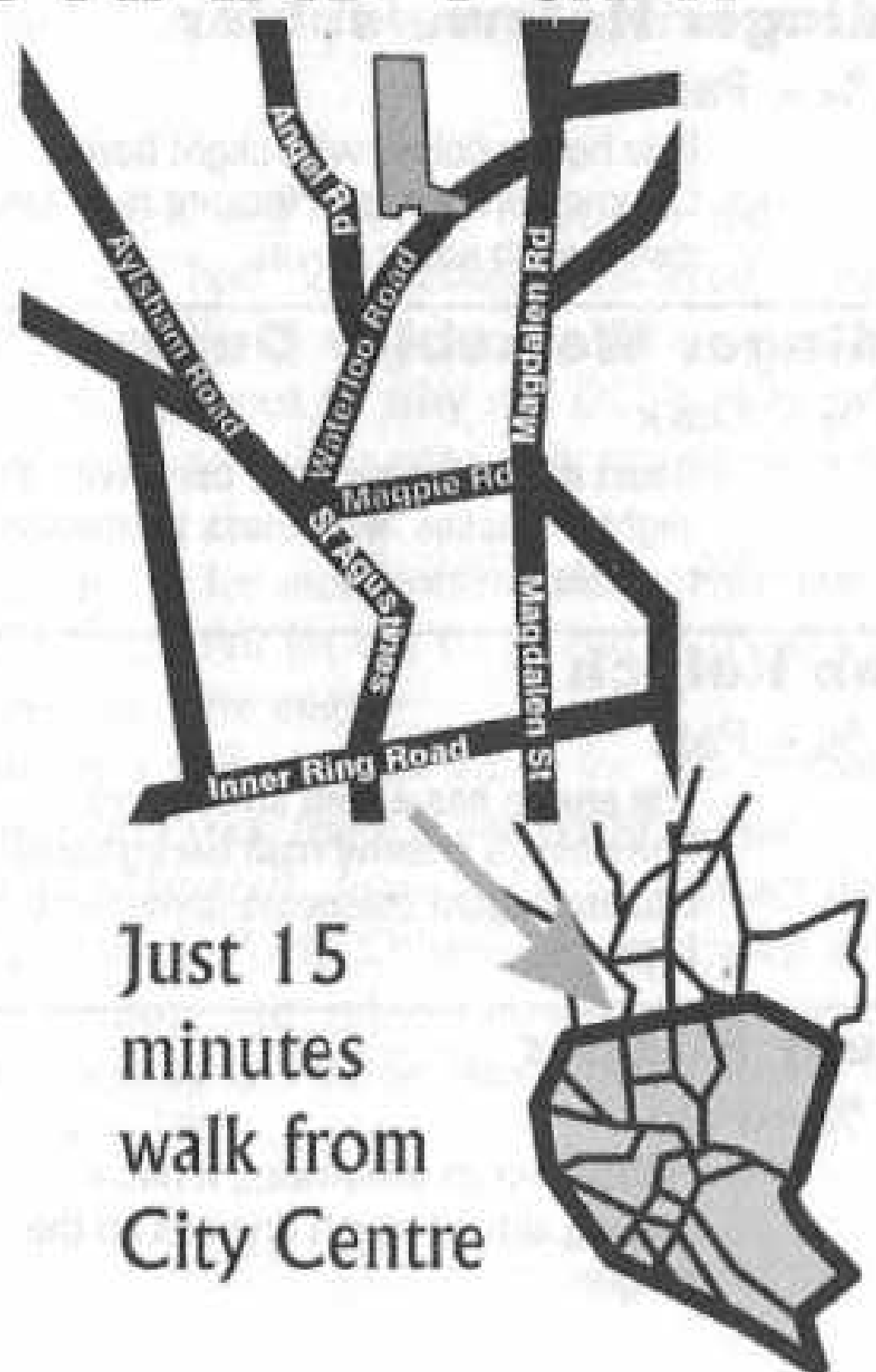
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CAMRA
NORFOLK PUB OF
THE YEAR 2003



Czech

Gambrinus

5.0 % - Pale

This brewery occupies a site next to to Urquell brewery and produces this pilsner

Herold Black lager

5.2 % - Dark

Deep dark brown to black, fresh malt aroma, slightly burnt malt character, very smooth and very drinkable

Germany

Andechs Weissbier

5.5 % - Pale

Noble fruity, spritely and refreshing. It is unfiltered and naturally cloudy, a surprise treat

Bischofshof Pils

4.7 % - Pale

A good hop and malt flavour, fairly complex body yet well balanced.

Bolten ur altbier

4.8 % - amber

Deep, complex, dry, malty flavours, is unfiltered and has a juicy taste

Erdinger Hefeweissbier

5.3 % - Pale

Pale honey colour with slight haze. Lemmon aroma and pleasant malt taste, sweet with some cloves.

Erdinger Weissbier Dunkel

5.0 % - Dark

Roast malt dominate the taste with a slight molasses sweetness to quench the palate.

Fruh Kolsch

4.8 % - Pale

The aroma has a faint strawberry fruitiness, a creamy malt background and an elegant balancing dryness of hops

Jever Pilsner

4.9 % - Pale

Famous for its bitterness, it has a tingling almost rough dryness on the tongue

Lowenbrau Hefeweiss

5.1 % - Pale

Murky hue has an intense orange colour. The sour yeasty aroma lingers through to the finish taste

Lowenbrau Schwarze Weiss

5.2 % - Dark

Classic German Schwarze beer from a brewery more reknowned in UK for its lager

Lowenbrau Triumphator

7.6 % - Dark

A malty, dangerously drinkable Doppelbock. Deep brown in colour but not over sweet

Schneider Weiss original

5.4 % - Cloudy Amber

Cloves, almonds, malt and fruit combine to make this full flavoured and spicy one of the best examples of the type

Weltenburger Kloster pils

4.7 % - Pale

Complex Pils from northern Germany made with Hallertau hops and matured in monastery cellars

**Friday and Saturday
Lunchtimes**

CHARITY AUCTION

at 1.30pm

your chance to bid for
early beer guides, old
festival glasses, rare
bottled beers and other
beer and brewery
related items.

Netherlands

Alfa -Pils

5.0 % - Pale

A pleasant enough all malt Pilsner

Grolsch

5.0 % - Pale

A fresh flavoured but with slightly more bitterness than other Dutch Pils.

Nigeria

Guinness Foreign extra stout

7.5 % - Dark

Unable to get Antwerp Guinness we thought we would give this a try.

Poland

Zywiec

5.7 % - Pale

Golden hue with a hoppy nose, full in flavour, light in character. Poland's best selling beer.

Russia

Baltika

4.8 % - Dark

This Porter starts with a cereal grain sweetness but in the end proving to be lightly dry with some whiskyish notes

USA

Goose Island Honkers ale

5.0 % - Orangey

A appetising aroma of Styrian Goldings with a firm crisp body and lively dry slightly fruity flavours

Brooklyn East India Pale Ale

6.9 % - Amber

An extremely dry classic IPA made with English malt and hops. Has the aroma of a hop pocket and flavours reminiscent of lemon grass

Dixie Blackened Voodoo

5.3 % - Dark

Good aroma of sweet malt, caramel and toffee% - slightly sour finish

“We are such Staff as Dreams are made on . . .”

And, with a flash of lightning, a crash of thunder and plumes of smoke, the Beer Festival appeared . . .

Ah, if only it were that simple.

Nevertheless, there is a kind of magic that conjures forth the Norwich Beer Festival every year. This is the real enchantment of the Festival - those many people working throughout the week to make the Norwich Beer Festival such an enjoyable event. And, like the illusion of the graceful swan, there are those, paddling continuously, behind the scenes, preparing throughout the year that make the whole thing possible.

Even more wondrous is the fact that everyone is a volunteer - they're giving up their time so you can enjoy your's - so don't forget it costs no tokens to say "Thank You".

Now, I'll take the Wizard hat off and replace it with the Recruiting hat - in all seriousness, have YOU thought about joining the 'Festival Family'? Perhaps you've been contemplating lending a hand for a while (I know I'd be saying I should help

out for a few years before I actually did . . .) or perhaps you had never even considered it before reading this. Well, whatever the case, rather than just thinking about it, why not DO it. Any help is appreciated, even if you can only manage a session or two during the week.

To sign up, or for more information, come along to the Staffing Point (at the stage end of the CAMRA section - see the map)

If you can't help out this week (or you're reading this too late) then there is always next year.

During the Festival, come and leave contact details at the Staffing Point. Otherwise, send your details via e-mail to Beer.Fest@ntlworld.com or by real-mail to 15a St. Augustine's Street, Norwich. NR3 3BY

THE CIDERS

OLD NORFOLK CIDER SCALE

- 1 ABSOLUTELY SWEET
- 2 VERY SWEET
- 3 SWEET
- 4 SWEET WITH A HINT OF MEDIUM
- 5 MEDIUM SWEET
- 6 MEDIUM WITH A HINT OF SWEET
- 7 MEDIUM
- 8 MEDIUM WITH A HINT OF DRY
- 9 MEDIUM DRY
- 10 DRY WITH A HINT OF MEDIUM
- 11 DRY
- 12 VERY DRY
- 13 ABSOLUTELY DRY

By their very nature traditional ciders and perries vary from batch to batch. The notes below are for guidance only. Each barrel will be tasted by our staff and given a rating based on the Norfolk Cider Scale. This rating will be shown on the cask label. Please ask our staff for advice and a possible tasting before ordering your choice. Most producers of cider are small family concerns only producing enough for their own use with a little left over for family and friends. Each year our hardy band of cider enthusiasts discover new producers and endeavour to bring their products to the festival. In such circumstances information is necessarily scarce and is reflected in the notes below. It may also be that when we collect the orders the maker may have decided that a different variety is superior and will send that instead! We are currently researching for a new edition of the 'Good Cider Guide', if you have any information regarding cider or cider-makers not in the current edition please see any member of the cider bar.

CAMRA PRODUCTS STALL

FESTIVAL T SHIRTS

FESTIVAL RUGBY SHIRTS

FESTIVAL BADGES

CAMRA BOOKS

CAMRA ITEMS

THE GOOD BEER GUIDE
2004

and lots of other goodies

Norwich beer festival relies upon unpaid volunteers. If it is to continue it needs more people who are willing to give up a little of their time.

We make it enjoyable, and if a group of you come from a club we can usually make a donation to your club funds. If you can help us please ask for details at the staffing point, next to the glasses and tokens stall. If we cannot get the helpers there will be no festival for any of us to enjoy.

CIDER

BANHAM

NORFOLK

FARMHOUSE SWEET 5.6 ^{1M}/₂

RUM CASK MEDIUM 6.0

NORFOLK CROAK 6.5

Local producer of 10 years standing with own outlet, The Cider Shed, at Banham. Ryan Burnard's cider is made from a blend of cider and culinary apples.

CASSELLS

CAMBRIDGESHIRE

BROWN'S APPLE 7.7

DABINETT 8.3

Devonian Jim Cassels and his wife Lucy founded Cassels Cider in 1995. Jim has planted a small orchard of West Country cider apples and blends these with local Cambridgeshire apples to produce fine organic ciders. The only known commercial producer in Cambridgeshire.

CASTLING HEATH

SUFFOLK

MEDIUM 7.0

COTTAGE CIDER

John Norton uses organic apples and no additives at all as the unfiltered cider matures in oak hogsheads.

CHICHESTER

DEVON ^{1M}/₂ ^{1WK}/₂

SUICIDER

Small producer from Collyford who uses rum casks for much of his cider.

CRONE

NORFOLK

USER FRIENDLY 6.2

SPECIAL RESERVE 7.5 ^{1F}/₂

Cabinet maker Robbie Crone started part-time cider making in 1984 before going full time in 1989. A fully organic set-up producing a wide range of apple juices as well as cider.

CROSSMAN

SOMERSET

6.0

Ben Crossman uses only traditional Somerset apple types to produce his unfiltered farmhouse ciders.

MENU

GREEN MAN

DEVON

Nestling in deepest Dawlish, this newly discovered cider-maker is shy of publicity.

GREENWOODS

NORFOLK

MEDIUM 6.0 ^{1Tul}/₂

DRY 8.0

Although apple juice forms the bulk of Trevor Greenwood's production, cider provides a welcome diversion. Using mainly dessert apples from his own family orchards the cider is fermented with Norfolk yeast and is served unfiltered. Last years winner at the Norwich festival.

HAYE FARM

CORNWALL

7.0

Hailing from St Veep, the cider is unusual in that it is pressed through traditional straw cheeses rather than the usual linen.

HECKS

SOMERSET

Established in 1896 in Street, the cider is a blend of apples from their own and local orchards. A special single variety is promised.

KINGFISHER

NORFOLK

SWEET 7.5

DRY 7.5

Produced locally at Wroxham Barns by Stephen Fisher, the Norfolk Cider Company is the counties longest established cider maker. Using an 'Ingenio' apple mill from the 1870's and a wooden nineteenth century Norfolk box press the cider produced has won several awards.

NAISH

SOMERSET

West Pennard. Very traditional cider fermented from wild yeasts by two elderly brothers.

NEWTON**HEREFORDSHIRE**

A new cider-maker from Leominster who is now in his second year of production.

PERRY**SOMERSET**

6.0

In 1923 the village blacksmith started producing cider in a sixteenth century barn and the tradition has continued ever since. We hope a single variety cider will be available.

PRINKNASH ABBEY**GLOUCESTERSHIRE**

Made by the brothers at their abbey in Cranham. Progress since 1945 has seen the horse-drawn cider press replaced by an electric powered version.

SUTTON BARN**CORNWALL**

6.0

Rumoured for some time but only recently uncovered, a Norwich debut a long way from its home in Upton Cross.

THATCHER**SOMERSET**

6.0

Has remained on the same site, at Myrtle Farm Sandford, since 1904 but is now one of the five largest producers in the country.

WEST CROFT**SOMERSET**

JANET'S JUNGLE JUICE 6.0

John Harris is following in his grandfathers footsteps and producing award winning ciders on his farm at Brent Knoll.

**Don't forget to
vote for your cider
of the festival.
Form is inside
back cover**

WHIN HILL**NORFOLK**

SWEET 6.0**MEDIUM 6.0**

The northernmost of the Norfolk producers with their own shop at Wells-next-the-Sea. Jim Fergusson and Pete Lynn produce cider, mainly from their own recently planted orchards. Juice from traditional varieties such as Dabinett, Major and Browns Apple are used with no water, yeast, sugar or artificial sweeteners being added.

WHITE GATE**NORFOLK**

PHILANTHROPISTS 6.5**FARM CIDER**

Produced in East Norfolk by a publicity shy co-operative from their own apples any profits from the enterprise are donated to local charities. Their expertise and confidence has grown to the extent that they have tried a new blend this year which we are honoured to launch here.

WILKINS**SOMERSET**

6.0

Started by his grandfather in 1917 Roger Wilkins keeps the family tradition going. Traditional scrumpy style cider is one of Rogers's specialities.

PERRY MENU

GWATKIN**HEREFORDSHIRE**

Dennis Gwatkin produces an ever changing array of ciders and perries at his farm in Abbey Dore. No chemicals are used is his proud claim.

HARTLAND**GLOUCESTERSHIRE**

6.0

Wolves supporter Dereck Hartland stores his produce in oak barrels. A family concern of 50 years standing

HECKS**SOMERSET**

6.0

See cider notes for details. Small museum for visitors.

LYNE DOWNHEREFORDSHIRE

7.0

Now under new ownership following the retirement of the legendary Jean Nowell.

NEWTONHEREFORDSHIRE

6.5

See cider notes for details.

WHIN HILLNORFOLK

MEDIUM 6.0

See cider notes for details. Perry a first for Norwich

SOFT DRINKS MENU

From the Bottled Beer Bar

FENTIMANS

CURIOSITY COLA

GINGER BEER

SEVILLE ORANGE JIGGER

VICTORIAN LEMONADE

GREENWOODS

BRAMLEY

DRY

APPLE JUICE

COX & BRAMLEY

MEDIUM

SPARTAN

SWEET

JAMES WHITE

APPLE & BLACKBERRY

JUICES

APPLE & CINNAMON

Norfolks Oldest Working Brewery

This year Reepham Brewery celebrates 20 years of brewing. Set up in 1983, it has stayed on the same site, and with much of its original plant for all that time. Thus it belongs to a small group of breweries which were in the first wave of Micro breweries, and which have continued in business on the same site.

It's a small brewery, with a minimum of workers. The brewery vessels can brew 7.5 barrels (one barrel = 36 gallons, one gallon = 8 pints) at a time. It has a full mash operation, with a hot liquor back, mash tun, copper and hop back, a paraflow wort cooler and three fermenting vessels.

The brewery aims to maintain a range of distinctive quality beers. They all have in common the use of the finest raw materials. By using floor malted Marris Otter barley the brewer is able to get the type of complex flavour profile that beers brewed from cheaper ingredients never quite achieve. The local borehole water is very suitable for brewing. Hops come from some of the smaller growers in Worcestershire. The other raw materials are to similar specifications. It costs more, but surely we would rather pay the extra pence and have a pint with real flavour. Reepham Granary Bitter rightly has a reputation as a tasty session ale. The Breweries Stouts have won many awards. Velvet Stout has been Champion Stout at the Great British Beer Festival, and several times has won the awards at Norwich Beer Festival. Rapier Pale Ale is a all time favourite of the writer (once scoring 11 out of 10 in a taste panel tasting).

So thanks Reepham Brewery for the past 20 years of pleasure you have brought us. Lets hope the next few years see more publicans taking the beer. It's a beer I will seek out, how about you?

Philip

ENTERTAINMENT SCHEDULE

Day	Lunchtime	early evening	evening
Monday			Scratch the Cat
Tuesday	Mike Capocci Quartet & Gina Brown		Airstar
Wednesday	Mike Capocci Trio	Mooncoin	Cawston Band
Thursday	Mike Capocci Trio	von Crapp Family	Pavilion Band
Friday	Gallery String Quartet	Harv's	Cleaving Heaveges
Saturday	Sheringham Shantymen	Mas Sasla	Emma Hall Band

BLANCHFIELDS North Norfolk Brewer

We are once again pleased to be at the Norwich Beer Festival. We have now moved our brewery to Colkirk and would be pleased to serve any trade customers, new or old.

Our winter warmer at 6% will be brewed again this year. Available to retail at £60 for 34pints, delivered to your door in the 2nd week of December.

Orders must be in by Nov. 15th.

Phone 01485 578104
email Blanchfields@btopenworld.com

Unit 3
Orchard Workshop
Dereham Rd
Colkirk NR21 7NH

The Wolf Brewery Limited



The Wolf Brewery Limited

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'GOLDEN JACKAL'
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summer ale.
3.7% ABV



**'WOLF IN
SHEEPS CLOTHING'**
A genuine brown beer.
3.8% ABV



'WOLF'
The Best Bitter.
3.9% ABV



'COYOTE'
Full bodied straw pale ale.
4.3% ABV



**'GRANNY
WOULDN'T LIKE IT'**
Dangerously drinkable!
4.8% ABV



'WOILD MOILD'
Norfolk Strong Mild.
4.8% ABV

OPEN DAILY
11.30 - 3.30pm

FUN

OPEN DAILY
11.30 - 3.30pm

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Virtual Reality Brewery Tour

Victorian Brewhouse Tour

Traditional Lincolnshire Food

Picnic Area by the River

Now Booking for Christmas Parties

Wainfleet (4 miles South of Skegness)

For further details phone 01754 882009



Band Profiles

Airstar:

A newcomer to the Festival Airstar are a band of experienced musicians from North Norfolk who perform material from the 70's to the present day wrapped in a powerful and melodic sound. In their own words 'From Foo Fighters & The Verve to T.Rex & The Who, rock favourites with an original twist'.

Gallery String Quartet:

With a wide repertoire from Pachelbel and Vivaldi to music of the more recent times Gallery are a well established, high quality, traditional string quartet who can create just the right atmosphere, in our case, for a relaxed lunchtime pint!

Mas Salsa:

Mas was formed in 2001 to provide Norfolk with its first traditional Salsa Band. As well as trad salsa songs the band also plays Latin Jazz and funk and more recently ventured into Jamaican soca while playing in those heartland's of Salsa, Barcelona & Preston!

Mooncoin:

In their second year at the Festival Mooncoin are bringing back their diverse range of songs and tunes from the European folk tradition played with fiddle, whistle, melodeon, guitar, percussion and a well developed sense of humour. They are also celebrating the release of their third CD *Spindrift*; they might even have the odd copy with them!

The Harvs:

Ian & Liam (Pere et fils) are the Harvs who with guitar and melodeon (mostly) make a sound far bigger than the sum of their parts (pardon?). With a play-list that includes the Frankies 'The Power of Love' via the Levellers '100 Years' to Floyds 'Comfortably Numb' not forgetting the Pogues 'Fairytale of New York' I won't even attempt to describe them further, enjoy.

Cawston Band:

Graded nationally as a 2nd Section band Cawston was formed in 1886, strangely enough in a pub, the Bell Inn at the village which for those who don't know is 11 miles

north of Norwich. According to their web site in the Bands early days they were rather keen on competitions and at one point managed to secure 14 prizes in 4 days! These days they seem happy enough to play competitions from Cardiff International Arena to Wembley, O and a certain non-competitive Beer Festival.

Mike Capocci:

A musician, on piano and vibraphone, since shortly after the last ice-sheet retreated and Mammoth ceased to roam the Norfolk plains Mike has been the founder of local clubs, accompanist to the big names in Jazz music and the purveyor of laid-back lunchtime sounds to the Beer Festival for several years. This time he is back with his trio on Wednesday and Thursday and on Tuesday with the addition of that exceptional vocalist Gina Browne.

Pavilion Band:

More newcomers! Pavilion are a 15 piece ensemble that have been together for the last three years. They play the music of the 1940's with that big band / swing sound while making the occasional excursions to 1960's which takes them from 'In the Mood' to 'Shake, rattle and Roll'.

von Crapp Family:

No one's called von Crapp, they are not a family and if they show any sign of breaking into 'The hills are alive' Stewards will herd you out of the Exits as quickly as possible. What can be promised however is a group of folk (and beer, don't forget the beer) orientated musicians who have been weekly performers in divers City hostelrys with pipes, fiddle, melodeon, guitar and anything else that they can lay hands on for as long as I can remember and who will entertain in a suitably traditional manner.

Scratch the Cat:

To open the Festival S.t.C bring their 8 piece talents, somewhat varied play-list and running skills back to St.Andrews. Any attempt, on my part, to describe this band might result in lawyers letters or worse my having to pigeon-

THE FAT CAT

Free Mouse

"Real Ales for Real Drinkers"

**Up to 30
Traditional Ale
available
all year round**

*Always available:
Organic Beers and
Beers from Scotland
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28 Bottled Belgian Beer
plus 6 on draught
10 Country Wines



Open
Mon. - Fri.
12 - 11
Sat. 11 - 11
Sun. 12 - 10.30

**4-pint and 2-pint jugs
always available to take away**
Polypins and Tappits available at short notice

Selected as "Beer Pub of the Year"
by the Good Pub Guide 1998 and 2002
CAMRA National Pub of the Year 1999

49 West End Street, Norwich
01603 624364

www.fatcatpub.com

Band profiles continued

hole their style, so if you like your music quiet, humourless and played in the best possible taste this may not be the band for you!

Sheringham Shantymen:

Since their formation in 1990 this group have entertained their way through venues from N.America to mainland Europe, produced their third recording and raised oodles of cash for some very worthwhile charities along the way. They also have an infectious enthusiasm which judging by the way last years audience started joining in for the odd song or six should ensure healthy beer sales to help those well worked throats recover.

Emma Hall Band:

Who said we don't listen to suggestions. 'You must get the Emma's' I was told and here they are, a lively, local pop, funk and soul orientated 7 piece band who have been together in their present line-up for the past three years. Do not let this Saturday night experience pass you by and get those Party tickets NOW.

Cleaving Heavages:

The ever popular CH's have the second slot on Friday evening with their high energy, wickedly entertaining sets of risqué and educational sax & song. Just the music to start the weekend after one-of- those weeks.

Stage Sound:

Stuart Graham Facilities.

Second National Pubs Week set for Success

Help CAMRA celebrate the Great British Pub 21st-28th February 2004. CAMRA's second National Pubs Week kicks off on 21st February 2004 and tens of thousands of pubs are set to support this important event. The objectives of NPW are simple; to encourage people to visit pubs more often.

The event is in response to a number of factors affecting the pub trade such as the alarming number of local pub closures and changing patterns of pub-going. It's important that pubs across the land take the opportunity NPW offers to remind people just how great pubs are and overcome common objections such as 'pubs are too smokey', 'too full of leary blokes' and 'serve poor food' - all myths which threaten to keep today's consumers out of pubs.

CAMRA is keen to stress that Pubs Week is not just about real ale pubs. Mike Benner, CAMRA's Campaigns Head says, "CAMRA is well-known for campaigning for beer and for real ale pubs, but National Pubs Week goes much further than that. It's a partnership with the pub trade to attract people back into pubs by creating a week of special attractions and events."

10,000 pubs got involved in the last National Pubs Week in February 2003. Participating pubs ran a range of promotions and events during the week such as themed party nights, food and beer promos, quizzes and charity darts matches

What you can do to help

If you are a publican you should get involved. NPW is all about increasing footfall in your pub. Call CAMRA on 01727 867201 or visit us at www.camra.org.uk/pubsweek to order a support pack

If you are a pub-goer, you can encourage pubs in your area to get involved

If you are not a pub-goer, why not make a date in your diary to do something special and visit a few pubs in your area. If you don't use your local, you risk losing it forever

Find out more and get the latest updates on National Pubs Week 2004 at www.camra.org.uk/pubsweek



***"Locals suggest the Queens Head
at Foulsham"***

The Times (London) 5/2003

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Good Food and a Quality Wine List.

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'Magic Circle' Magic Room for Children aged 4-94!

Log fire and a warm welcome awaits you.

Julian Bray & Morag Irving

www: queens-head-foulsham.co.uk

2003/4 CAMRA GOOD BEER GUIDE

Many visitors to the festival commented favourably last year on the feature I wrote on the disappearing public toilet and urinals. This is an update.

Vandalised Toilet.

That was the headline in the local press two weeks ago after graffiti was sprayed on the St. Crispins road urinal, which we featured in last years programme. It is important as the oldest known concrete urinal in Britain.

We pointed out in our lament for the rapidly disappearing public urinal that this listed building was being allowed to decay as the owners, Norwich City Council, left it rotting.

Shortly afterwards, we were pleased to see that the Council had appeared to listen to us, and was going to spend £17,000 repairing and refurbishing the structure.

Good News we all thought. Then it is vandalised.

The St Crispins Urinal, photographed last year, neglected but with its railings intact



The denuded and rather sad building we are left with now, note original concrete base for the railings

NO CONSENT FOR WORKS

But the vandalism I am concerned about is not the graffiti. It is the work the City Council has done.

As a listed building in the ownership of the Council, Norwich City Council is required by law to obtain listed building consent from the Secretary of State before carrying out any demolitions or alterations. When I enquired I was told no consent has been obtained for the works that have been carried out.

It is an offence to demolish, alter or extend a listed building without listed building consent and the penalty can be a fine of unlimited amount or up to twelve months' imprisonment, or both.

Similarly, anyone wishing to alter a listed building in a way which would affect its character, and whose proposed alteration amounts to development will also need to apply for planning permission and for listed building consent.

As well as the decagonal concrete urinal, any object or structure fixed to a listed building or included within the curtilage of the building which, although not fixed to the building, forms part of the land and has done so since before 1 July 1948, is included in the listing.

The City Council has removed the railings surrounding and fixed to the structure, and inserted a hideous door into the entrance, to make sure nobody can use it for its proper purpose. The original landscaping has also gone. All it would appear without the required consent. The council spokesperson has not responded to my request for a comment.

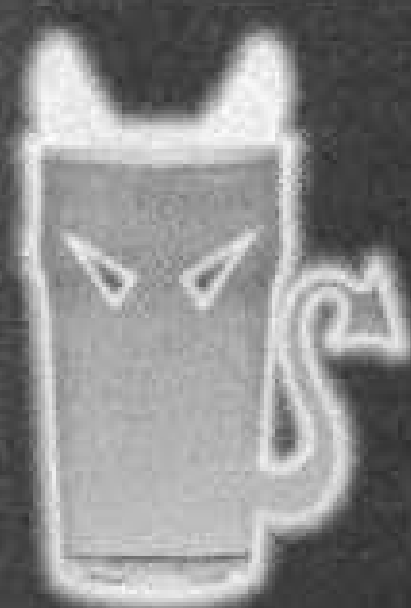
I am told that £500,000 is to be spent on public toilets in Norwich over the next few years. Details though promised have not been forthcoming. Will we see more of our heritage lost. What future for the toilets outside St Andrew's Hall? The plywood doorway, which as a permanent addition (it's been there over two years) should have received planning permission, but it hasn't. Will the structure disappear one day? We don't know. Could anyone else get away with this in the City centre?

And what of the principle with any listed building, that the best way to conserve is to try to retain original use. Clearly this doesn't apply as far as the City Council is concerned with historic toilets, which are both an important part of our social history and useful today for their original purpose.

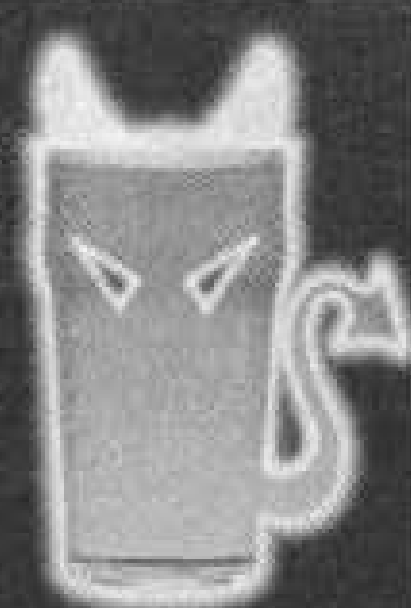
Philip

This article is the personal opinion of the programme editor, and not necessarily of CAMRA or Norwich and Norfolk Branch





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HEAR NO EVIL
SPEAK NO EVIL
TASTE NO EVIL



UP TO 35 GUEST ALES AVAILABLE

FROM £1.35 PER PINT

AT THE WETHERSPOON

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Norwich
The Bell Hotel
5 Orford Hill
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5 minutes' walk from the
Norwich beer festival

Norwich
The City Gate
5-7 Dereham Road
01603 661413
8 minutes' walk from the
Norwich beer festival

Norwich
The Whiffler
Boundary Road
01603 424042

Peterborough
The College Arms

Wisbech
The Wheatsheaf Inn

Cambridge
The Regal

Newmarket
The Golden Lion

Great Yarmouth
The Troll Cart

King's Lynn
The Lattice House



Subject to availability. Participating freehouses.



Between Sessions - a shorter pub guide

Why not take a break when the festival is closed? Here is a list of city centre and nearby pubs that you may care take a look at while visiting Norwich Beer Festival. This feature has been supported by pubs advertising in the programme. See their advertisements for more details.



A The Nelson, (Nelson Street), recently re-furnished, and again selling real ales. Woodfordes and Adnams. Good Atmosphere. Food

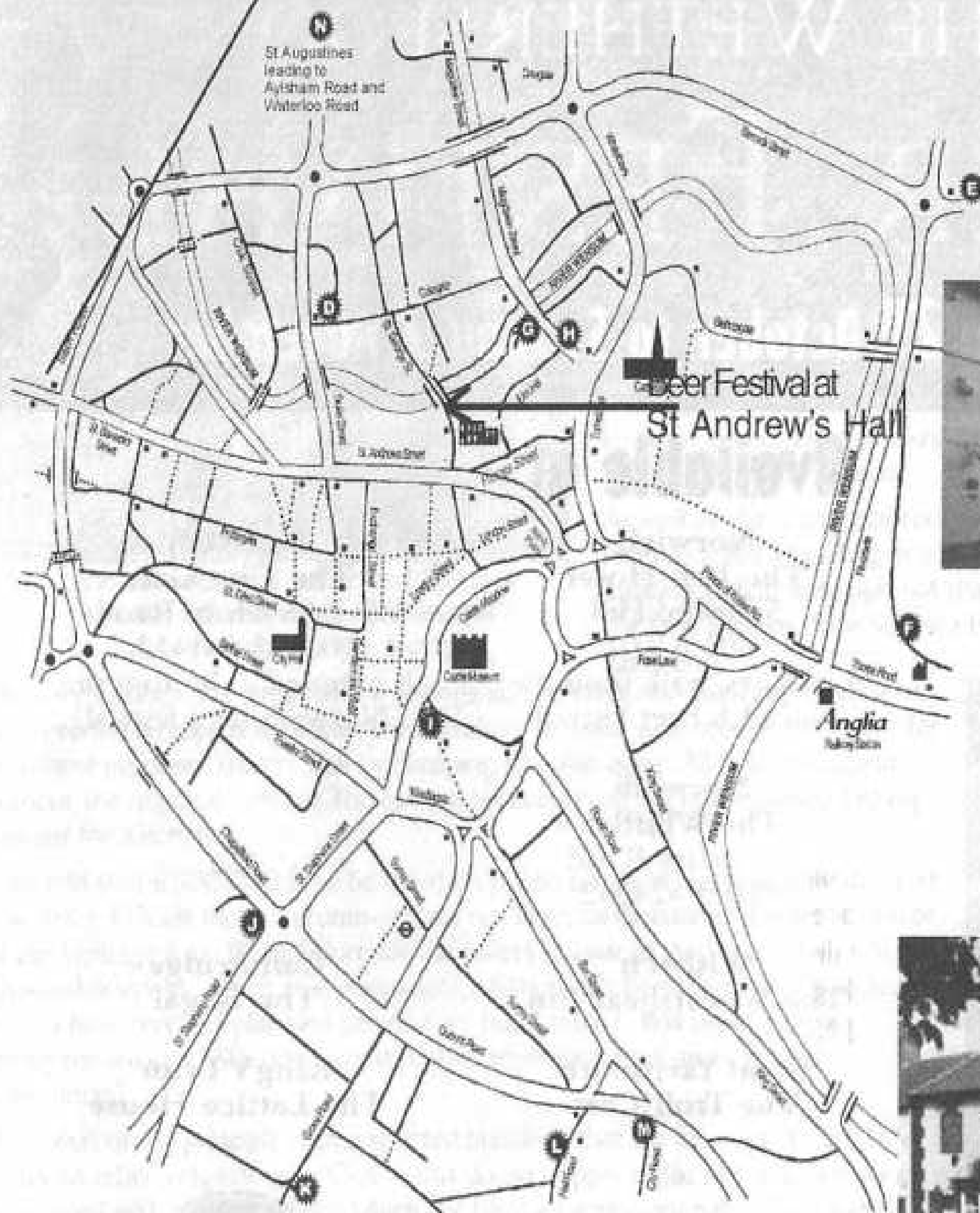
B The Fat Cat (West End Street). CAMRA National Pub of the Year 1999, this famous pub is like an all round beer festival in itself selling over 20 real ales at any one time. It also has a large range of bottled Belgian beers plus a couple on draught.

C City Gate - Wetherspoons - good ladies toilets.



D Woolpack. Friendly family run pub, four cask ales, food lunchtime and evenings. Close to the festival.

E Ketts Tavern, Free House, inc Buffy's beers. Branch pub of the year, 2002



Please :- tell a pub you are visiting that you saw thier advertisment and this feature.



E The Rosary Tavern (Rosary Road) Small, cosy and very friendly local selling a wide range of real ales from around the country.



G Ribs of Beef. (Wensum Street) The Ribs is a bustling City Centre pub with a wide range of real ales from around the country. Voted, Evening News Pub of The Year in 2001. A good selection of local beers. Close to festival.



H Glasshouse - Wetherspoons. In a former glassworks



I The Bell Hotel - Wetherspoons, busy pub, recently refurbished. Large and busy pub



J The Champion (Chapelfield Road) Just situated at the top of St Stephen's Street on the other side of the roundabout this pub has Elgood's Black Dog and Buffy's Bitter as regulars, always a good selection of ales. Well worth a visit



K Trafford Arms (Grove Road) Selling about ten real ales, including a mild. It's own house beer Barley Boy is brewed by Woodfordes. Food is also available at lunchtimes and early evenings.



L King's Arms (Hall Road) CAMRA East Anglian Pub of the Year 1999. This pub has over a dozen real ales, many of them from local breweries. Several takeaways nearby. Courtesy mini bus from the hall at the end of the lunchtime sessions.



M The Rose - a former Adnams house, now a freehouse. Food. Special offer with festival glass, see advert.



N Duke of Wellington, (Waterloo Road) A 15min walk away, Norwich's newest alehouse, and Norfolk Pub of the Year, 2003. Good range of ales and Belgian Beers. Recently well renovated. See map on pub advert.



The Good Beer Guide contains over 4500 of the best pubs in Britain, as selected by CAMRA members. Also comprehensive brewery listings.

On sale on the goods stall with other guides.

Sensible Drinking

CAMRA supports sensible drinking.

Alcohol is something to be enjoyed and most of the time, drinking doesn't cause any problems. But drinking too much or at the wrong time can be harmful. The important thing is to know where the benefits end and the risks begin.

The Department of Health advises that men should not drink more than 3 - 4 units of alcohol per day, and women should drink no more than 2 - 3 units of alcohol per day. These daily benchmarks apply whether you drink every day, once or twice a week, or occasionally. For men aged 40 and over there is evidence that drinking one to two units a day, but no more, can reduce the risk of coronary heart disease. After the menopause there is evidence that drinking one to two units a day, but no more, can protect against the risk of coronary heart disease.

UNITS

One unit of pure alcohol = about half a pint (284ml) of ordinary strength lager, beer or cider, typically 3.5% alcohol by volume (ABV); a 25ml pub measure of spirit, typically 40%ABV; a small glass of 9% ABV wine.

A unit = volume in ml X ABV / 1000 - for example a pint, about 550ml X 5% / 1000 = 2½ units

Most people enjoy drinking and find it a sociable and relaxing thing to do. Normally it leads to no harm. But there are times when drinking too much - or even drinking at all - can cause problems. For example:

We advise people not to drink:

- * Before or when driving
- * Before or when operating machinery and equipment
- * Before or when using electrical equipment
- * Before or when using ladders or working at heights
- * When it might affect the quality of your work
- * Before swimming or taking part in active sport
- * Before or when taking certain medicines
- * If a doctor or other health professional advises you to cut down or to stop drinking.

Do...

- * abstain for 48 hours, if you do have an episode of heavy drinking, to let your body recover
- * remember drinks poured at home are often bigger than pub measures
- * work out how much you drink and try to stick to the guidelines - which are daily benchmarks not weekly targets
- * get help from a doctor or a specialist agency if worried about your drinking
- * remember that drinking responsibly can be enjoyable and is compatible with a healthy lifestyle.

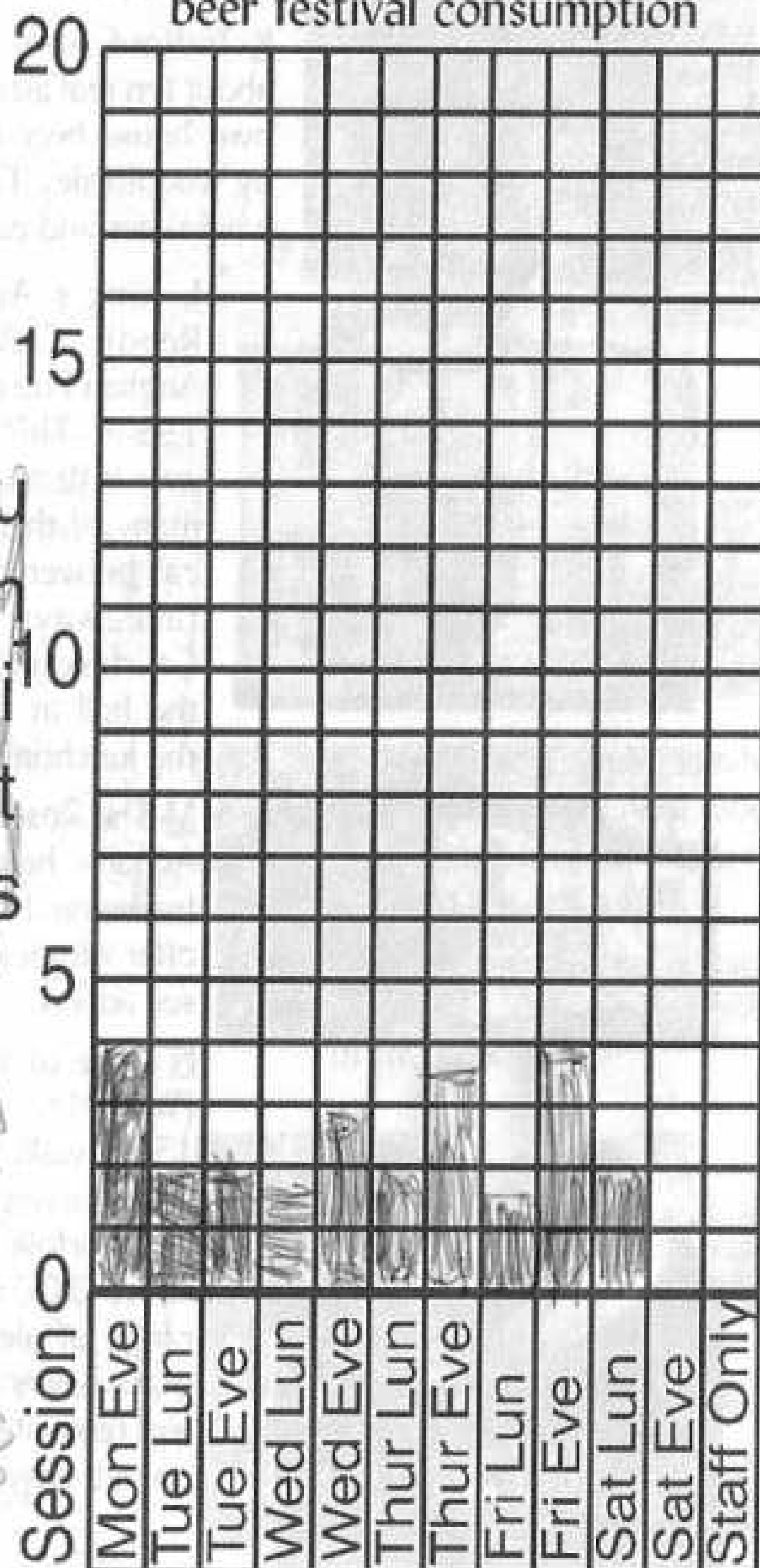
Finding it hard to stop. Sometimes people feel that their own or someone else's drinking is getting out of control. If you are concerned, you should seek help in the first instance from your GP.

As well as visiting your GP you might like to try:-

Calling Drinkline, a free and confidential telephone helpline for people who need help and support with their own or someone else's drinking. The Drinkline number is 0800 917 8282 and lines are open between 9am - 11pm on Mondays to Fridays and between 6pm - 11pm at weekends.

Taking the "Down your Drink" online programme, which tells drinkers what they need to know to stay drinking safely. The programme takes less than an hour a week over 6 weeks. It's free, confidential and part of the NHS. NHS Direct Online provides advice on sensible drinking and information on other healthy lifestyle choices.

Use this graph to record your beer festival consumption



Join CAMRA here at the Festival!

This year all members joining at the Beer Festival will be entitled to participate in special promotions. In order to qualify for the draw you must sign up as a new member at the Membership Stall.

CALLING ALL BEER LOVERS.

Love beer? Want to help protect it as well as drink it? Want to make sure you can continue to enjoy your favourite pint of real ale in your local pub? Well, you may be interested to know that's what the Campaign for Real Ale, CAMRA, is trying to ensure. We are one of the most successful consumer organisations in the country. We campaign to help protect consumer rights, promote quality, choice and value for money as well as campaigning to save local pubs and independent breweries.

So why not become part of CAMRA and help us continue our fight for consumer choice and diversity!

Membership & its benefits:

Membership costs just £16 a year and for this you receive:

- Our lively monthly publication What's Brewing, giving hard news from the world of pubs and beer as well as providing information about festivals and special events.
- **Free or substantially reduced entry** to all CAMRA beer festivals throughout the UK, including the Great British Beer Festival
- **Discounts** on many CAMRA publications, including our best-selling Good Beer Guide.

There are over 180 branches and 66,000 members Nationwide. Between campaigning, beer festivals, brewery trips and pub visits there is plenty going on. So find out more about what's going on in your local area and **join online at**

www.camra.org.uk

Membership Application

Please fill in your details below.

Title	Surname		
Forename (s)		D.O.B	
Partner Title / Surname (If applicable)			
Forename		D.O.B	
Address			
Postcode			
Tel No.			
E-mail			

Please indicate below (circle amount) which category applies to the recipient:

Single.....£16
 Joint.....£19
 Under 26.....£9
 Under 26 Joint.....£12
 Retired.....£9
 Retired Joint.....£12

I enclose a cheque, payable to CAMRA, for £. Send to: CAMRA, Membership Secretary, 230 Hatfield Road, St Albans, Herts, AL1 4LW

Signed..... Date.....

Joint membership is two people living at the same address

Direct Debit provides an extra three months membership enquire for detail

Proof of entitlement to reduced rate membership is required

Date of Birth only required if claiming a reduced rate

Win a free pint of Buffy's Bitter.

Answer correctly the question below. Find Buffy's Cherry Tree P.H.

Present at the pub bar this token filled in.

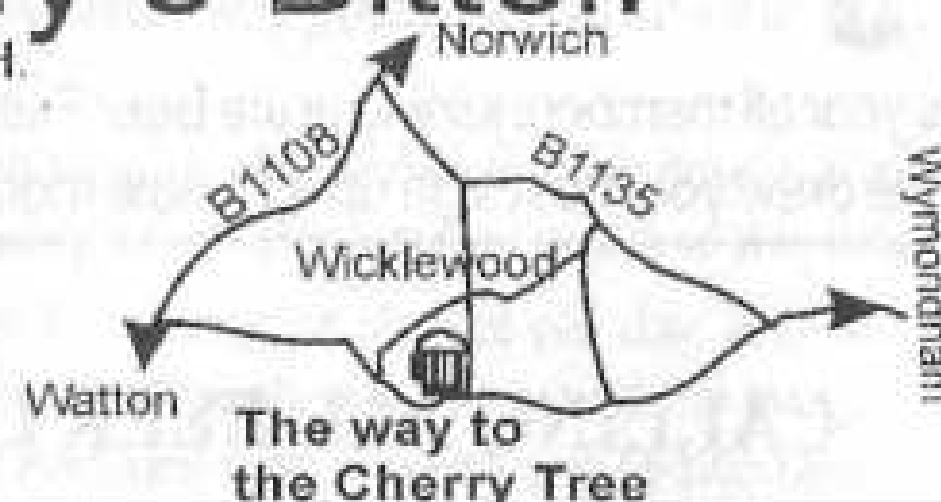
Only one pint per person. Valid until 31/12/03

Is Buffy's Bitter Brewed in Norfolk or Suffolk?

Name

Address

email



This page may be used to make notes.

It has been specially treated so that changes cannot be made to exaggerate either the quantities consumed or expenses claimed. It is not possible to use this page as an emergency token. However it is handy for writing out IOU's or recording rounds to be bought.

If you wish to avoid cutting your souvenir programme the membership stand has supplies of both membership forms and voting slips

BEER & CIDER OF THE FESTIVAL

This form may be used to vote for your three favourite beers, ciders or perries and a bottled beer, from the selection at this years festival

Please vote by the **end of the Friday evening session.**
Place in box on the glasses/token stand.

The results will be announced during the Saturday lunchtime session. You must include your name and address. Five entrants will receive CAMRA prizes. **ONLY ONE FORM** per person. Duplicates or suspected duplicates will be disqualified

PRINT CLEARLY

1

2

3

Bottled Beer

Name

Address

Postcode

Email:

Please indicate sweatshirt size S / M / L / XL

Can we contact you with information about CAMRA and its Events Yes / no

Do you wish to join our email list. Yes / No

Take a bite at The Cherry Tree



Enjoy delicious home prepared food, cooked to order in our non-smoking bar and restaurant.

Vegetarian, Vegan and Bar Menu also available. Booking advisable.

Try our selection of delicious home made pies & taste our range of superb quality Buff's Ales.

Join us for special themed evenings, last friday of each month.



116 High Street, Wicklewood
Tel: 01953 606962
www.buffys.co.uk

Reepham Brewery



For 20 years we have brewed with our wooden cased vessels,
using local water, floor malted Marris Otter barley,
Worcestershire hops and our own yeast.

Yesterday's Style

Real Ale

from Norfolk's Oldest Brewery

Winner of many awards from CAMRA's Great British
Beer Festival as well as local festivals across the country.

REEPHAM BREWERY

Collers Way, Reepham, Norwich

Tel: 01603 871091

Contact : Ted Willems